



Monogram

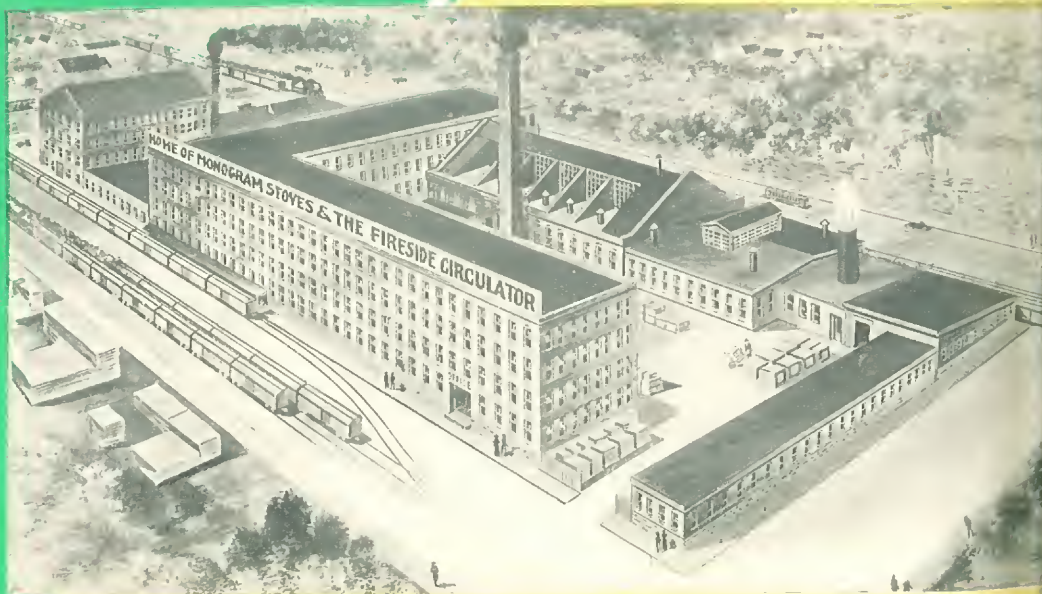
RANGES HEATERS

CATALOG 39A
SEPTEMBER-1-1939

The QUINCY STOVE MANUFACTURING CO.
QUINCY, ILLINOIS, U.S.A.

Monogram

**RANGES
HEATERS**



42nd YEAR OF QUALITY



Monogram

CATALOG
No. 39A
SEPT. 1, 1939

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The QUINCY STOVE MANUFACTURING CO.
QUINCY, ILLINOIS, U.S.A.



IMPERIAL *Monogram*

A.G.A. Approved for
Propane, Manufactured
and Natural Gas . . .



No. 1E35-ZTX—All White Enamel

No. 1E35-ZTX—All White Enamel

Outside parts and inside lift covers finished in white enamel—cooking top, burners, reflectors—grills—drip pan and work top, black enameled—valve handles, doors and drawer handles, heat resisting—Self-lighting MONOGRAM Gas Saver top burners. Hi-Lo Simmer burners standard—Double lift top over cooking top and working top form protective splasher when using range—Heavily insulated, full enameled, closed oven with automatic heat control. Durable cast iron main front—modern cast iron base and legs—heavy gauge enameled steel body.

Modern Design — Rounded Corners — Smooth Panels — Easy to Clean

25% Savings in Gas while Baking because of great heat retaining qualities of the closed oven

Bakes with Gas Turned Off

Higher top burner efficiency thru the designing of the new MONOGRAM Gas Saver Burners and the scientific application of the laws of combustion and heat absorption

Provides the utmost in cooking efficiency — kitchen comfort and lasting wear

DIMENSIONS

Oven.....	16x15x20
Broiler.....	14x6½x17
Cooking Top.....	20¾x20¾
Cooking Top Height.....	36
Working Top.....	18¾x21
Extreme Height.....	42
Center Drawer.....	17½x6x19¾
Lower Drawer.....	17½x6x19¾
Floor Space.....	42½x27¾
Height of Legs.....	5¼
Weight.....	470

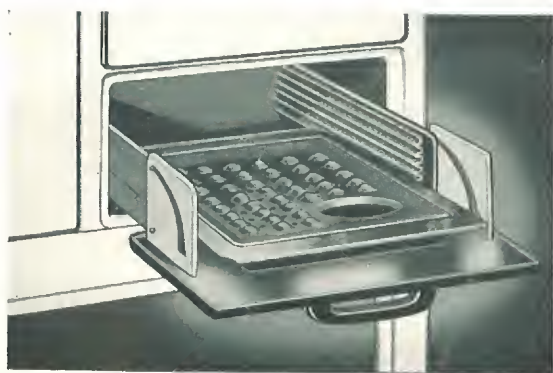
Bakes with Gas Turned OFF 25% Saving in Gas While Baking

The heat travels around the outside of the Imperial closed oven and is conducted thru the oven bottom sides and top. The oven being entirely closed and surrounded by more than 3000 cu. in. of Felted Rockwool Insulation holds the heat better.

After baking heat is reached it requires very little gas to maintain it—the heat is literally sealed in the closed oven and the heavy insulation prevents excessive radiation of heat away from the oven—in fact the gas can be turned off entirely as long as twenty minutes before the baking is done. Automatic oven temperature control prevents over heating and maintains a constant baking heat with a minimum fuel.



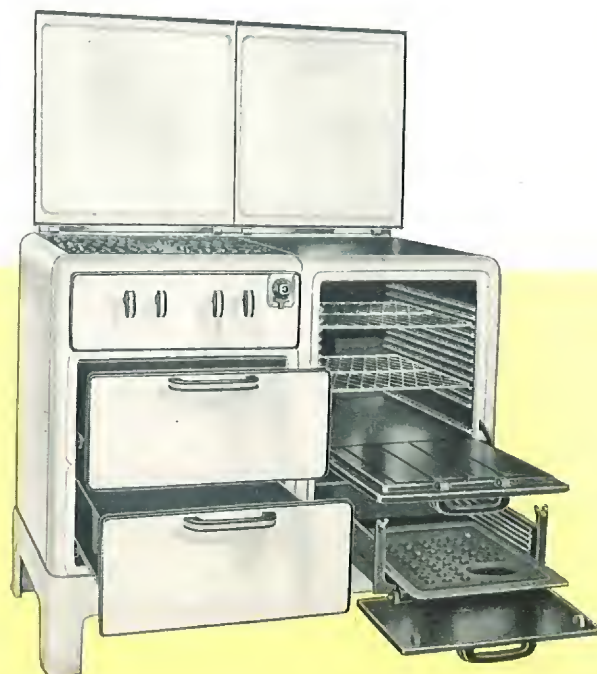
More sanitary baking conditions because no products of combustion comes into contact with the food, consequently there is no infiltration of unsavory taste into the food. Direct heat coming in contact with the moisture in the food produces a certain "drying-out" condition caused by evaporation, resulting in food shrinkage. The closed oven in the Imperial eliminates this "drying-out" condition by reducing the evaporation, resulting in less food shrinkage. Meats and vegetables can be prepared with less water and will prove more tender and nutritious because all of the goodness has not evaporated away. Oven is 20 inches deep, 15 inches high and 16 inches wide. Ample space for every need. Fully enameled with two coats of rust resisting porcelain. Smooth, easy to clean.



Drawer broiler with drop front giving easy access to foods being prepared and permitting open door broiling. Drop door provides handy shelf for plates. Ball bearing rollers provide smooth, effortless action. Enameled broiler pan and smokeless broiler tray. Five elevations for broiler pan.

To sum it up—the closed oven produces a more uniform baking heat—less evaporation—less food shrinkage—more tender and nutritious food—operates on a minimum flame most of the time—will bake with the gas turned off and effect a savings of up to 25% in gas while baking. Top burner construction and features are illustrated and described on pages 6 and 7.

Double lift top. Large cooking top and work top. Enameled closed oven. Drawer broiler. Two large storage drawers operate on ball bearing rollers.



No range could be more rigidly made. Cast iron front, base, legs and cooking top frame form a rigid, solid construction. Greater ruggedness and durability are assured by a heavy steel body to relieve the outer enameled parts of undue stress and strain. Outside end panels carry no weight of the range, merely being bolted to the reinforced frame. No skimping—no hiding of inferior materials or poor workmanship. Every steel panel is finished in rust resisting enamel and the oven has two coats of enamel with extra double coated sides and back panels. All doors and drawers have concealed cast iron frame.



REGAL *Monogram*

GAS RANGE
For Manufactured, Natural
or Propane Gas . . .



No. 1F33-ZTX—High Shelf—Minute Minder—Condiments—Electric Light—Folding Top Covers

No. 1F33-ZTX — All White Enamel

MONOGRAM Gas Saver cooking top with Hi-Lo simmer valves—self lighter. Folding top covers optional. High Shelf or Low Splasher with Minute Minder, Condiments and Electric Light. Well insulated oven with Robertshaw oven control. Drawer broiler with drop front and enameled broiler pan and tray. Two large storage drawers with ball bearing rollers.

Higher top burner efficiency thru the design of the MONOGRAM Gas Saver Burners and the scientific application of the laws of combustion and heat absorption.

Direct action oven, full size, fully enameled — well insulated. Is equipped with Robertshaw.

Provides utmost in cooking efficiency — kitchen comfort and lasting wear.





No. 1F33-ZTX—Low Splasher—Minute Minder—Condiments—Electric Light



No. 1F33-ZTX—High Shelf—Minute Minder—Condiments—Electric Light

*No. 1F33-ZTX—All White Porcelain Enamel Finish—Insulated Oven—Robertshaw Oven Control
Top Burner Lighter—Low Splasher or High Shelf with Minute Minder—Condiments
Electric Light—Folding Top Covers Optional.*

Oven.....	16x15x20
Broiler.....	14x6½x17
Top.....	40x22
Cooking Top Height.....	33½
Center Drawer.....	17½x6x19¾
Lower Drawer.....	17½x6x19¾

Floor Space.....	40x29
Height with Low Splasher, Light, Minute Minder, etc.....	51
Height with High Shelf, Light, Minute Minder, etc.....	54½
Shipping Weight.....	370

See Pages 6-7 for Illustration and Description of
MONOGRAM Gas Saver Cooking Top

Heavy gauge steel body with concealed cast iron main front provides a solid and substantial construction. Outside parts finished in white porcelain enamel. Solid base with recessed front finished in black enamel.

MONOGRAM Gas Saver Cooking top equipped with four, round cast iron, black enameled gas burners with black enameled reflectors and removable grids. Hi-Lo gas valves. Self lighter. Black enameled cooking top and drip pan.

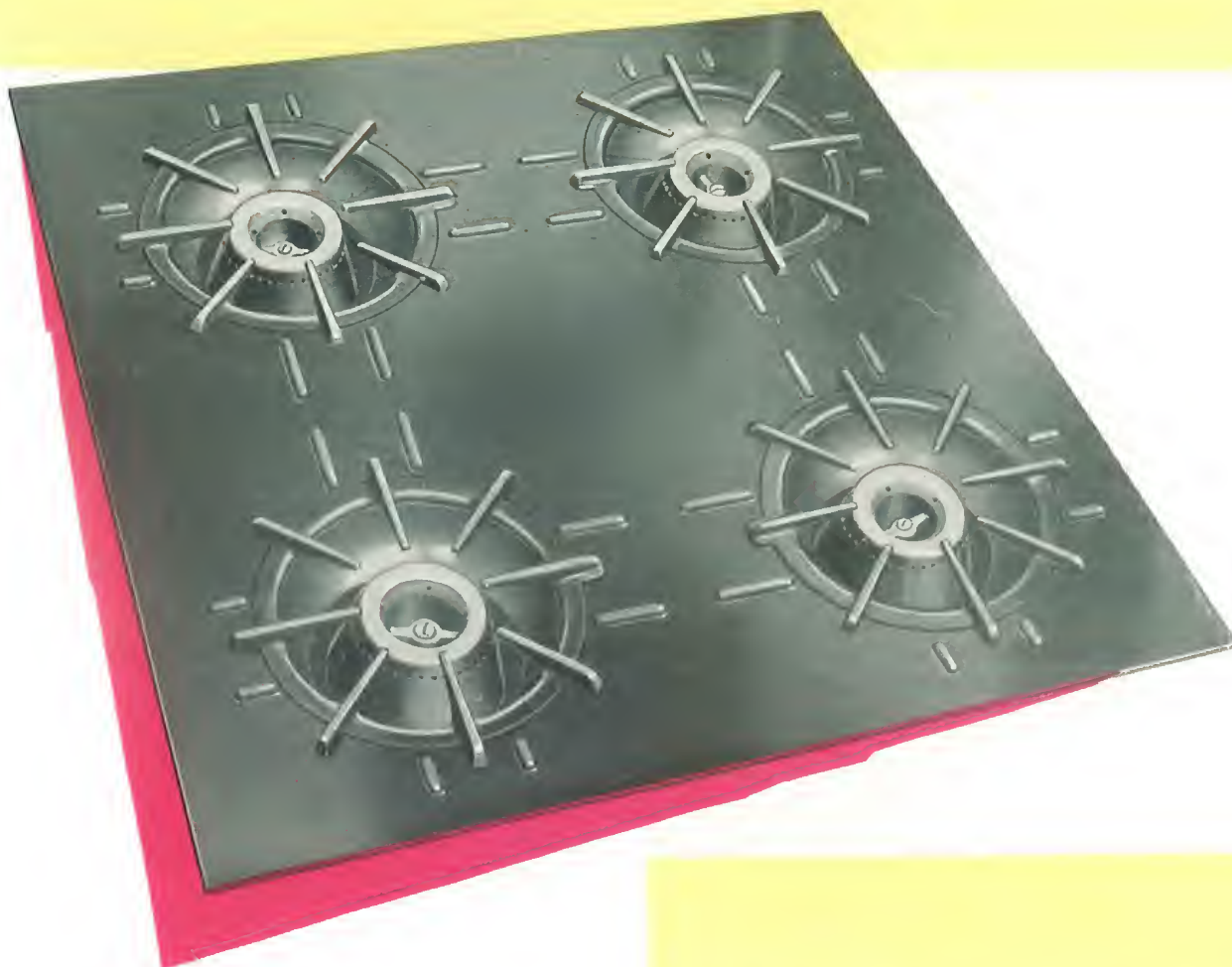
Full enameled direct action oven of good size, well insulated, for greatest efficiency and fuel saving. Equipped with Robertshaw automatic oven temperature control, prevents over heating and maintains a constant baking

heat with a minimum of fuel. Oven is 20 inches deep, 15 inches high and 16 inches wide.

Drawer broiler with drop front giving easy access to foods being prepared and permitting open door broiling. Drop door provides handy shelf space. Ball bearing rollers provide smooth, effortless action. Enameled broiler pan and smokeless broiler tray. Five elevations for broiler pan. Two large storage drawers operate on ball bearing rollers.

Greater ruggedness and durability are assured by a heavy steel body, to relieve the outer enameled parts of undue stress and strain. All doors and drawers have concealed cast iron frame. No skimping—no hiding of inferior materials or poor workmanship. All dimensions full size.

The New GASAVER Cooking Top

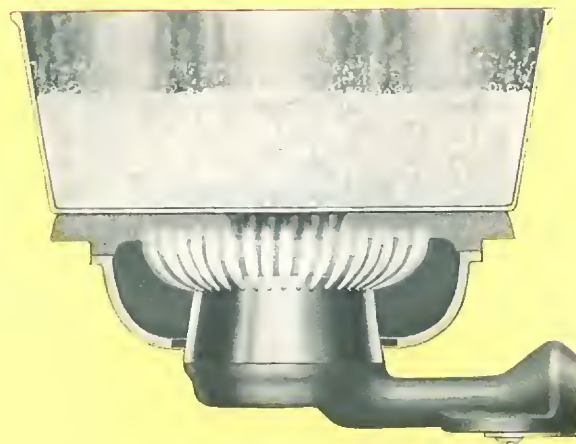


The Gasaver Cooking Top Illustrated and Described on these pages is Standard Equipment on all MONOGRAM Gas Ranges and Combination Ranges.

•
The Imperial Gas Range, Pages 2 and 3.
The Regal Gas Range, Pages 4 and 5.

•
The Logic Coal, Wood, Gas Combination Ranges, Pages 8 to 13.

•
The OilandGas Combination Ranges with Diving Flue, Pages 14 to 25.



Water boils evenly because the heat is spread evenly over the entire bottom of the vessel. The flame burns from the ports in the side of the burner, completing combustion before striking the top grid or the vessel—the heat is reflected to bottom of the vessel producing the highest efficiency.

WITH HI-LO SIMMER BURNERS

Hi-Lo Simmer Burners standard on all ranges. The photographs of the actual heat pattern at the right illustrates their effectiveness in providing the correct amount of heat for every cooking problem. When turning the gas cock handle towards the "ON" position a click is heard—at this point a full height flame for fast cooking is provided. By turning the gas cock handle about half-way between the full flame and "OFF" positions a medium flame is obtained. When the handle is turned as far as it will go the flame is reduced for simmering, effecting the greatest possible operating economy. The heat zone of the simmer flame is not concentrated in the center of the vessel but is spread out to produce an even heat distribution over a wider area and is especially desirable when using large cooking vessels—yet the simmer uses only enough gas to maintain five pounds of water at the boiling point. Pressure Regulator is recommended when range is used with city gas, which can be furnished at a small additional cost.



The MONOGRAM Gas Saver Cooking top is equipped with burners designed and developed in our own laboratories. To assure the greatest accuracy these burners are made of cast iron with drilled ports and finished in black enamel. They will not warp, bubble or burn out of shape. They are noncorrosive.

The ports are drilled at an angle in the side of the burner causing the flame to burn in a horizontal position, completing combustion before impinging on either the grid or the vessel, providing a clean, hotter flame with less possibility of the burner becoming clogged.

The deep burner head provides a large mixing chamber and gives the gas and primary air an opportunity to properly mix, producing a clean even flame with no distortion.

The burner is surrounded by a burner well or heat reflector. Its parabolic surface has been carefully gauged to reflect the heat generated by the burner directly to the

bottom of the cooking vessel. An electric light without a reflector spreads light in all directions but a proper reflector directs the light to a given spot and so too the reflector around the gas burner directs the heat to the bottom of the vessel.

The MONOGRAM top grid is especially designed for greatest efficiency and the bottom side of the prongs are streamlined to let the heat slip around them to the bottom of the vessel. Referring again to the burner patterns notice how evenly the heat is distributed over a wide area, producing quicker heat and permits frying evenly in a nine-inch skillet. Automatic top burner lighter is standard on all ranges.

The combination of correct burner design, scientifically gauged parabolic surface of the reflector bowl and the proper top grid application produces the highest cooking efficiency.

New LOGIC *Monogram*

● The CLIMAX of TWENTY-FOUR YEARS EXPERIENCE

The first MONOGRAM two-fuel range made in 1916 had gas burners along the side and back of the oven, but in 1919 the present oven construction was patented and introduced. It immediately established a new standard of efficiency for two-fuel oven performance which today remains unsurpassed in baking qualities with either coal, wood or gas. The success of this patented oven became nationally known which led to our specializing in this type of range, with the result, that today MONOGRAM is recognized as headquarters for the finest—most efficient operating two-fuel oven combination ranges, with a national acceptance among the trade who appreciate and realize the importance of featuring a two-fuel oven range with a background of experience and public acceptance.



Central Location of Gas Oven Burner More Conducive to Uniform Heat Distribution in Oven

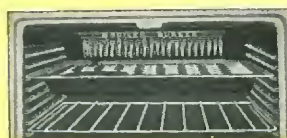
To make this now famous oven, we took a standard coal range oven and cut a round opening in the center of the oven bottom and a gas burner was designed to fit into this opening so perfectly that no soot, dust or ash could enter the oven or clog the burner.

A small cast iron tube extends from the center of the burner through the bottom of the range to provide air to the burner, providing a clean, perfect combustion with gas.

Having the burner in the center of the oven bottom, produces a most uniform distribution of heat in the oven which of course is necessary for perfect baking results.

The heat distributor plate automatically opens the vents for baking with gas—no controls to operate—no adjustments to make.

Robertshaw oven temperature control takes the guess work out of baking with gas—it will automatically maintain any desired baking temperature.



Broiler burner in top of oven may be had which includes an enameled broiler pan and new type enameled, smokeless broiler tray.



APPROVED BY THE American Gas Association For Propane - Manufactured - Natural Gas

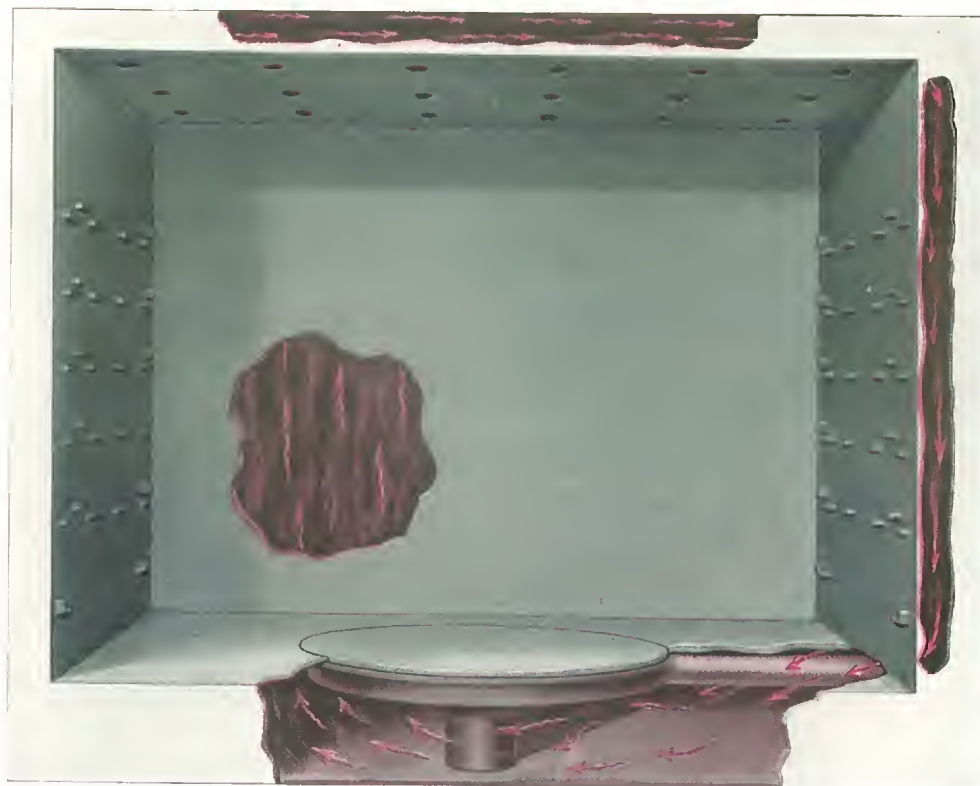
The Gas Burner is so closely fitted that it becomes part of the oven bottom

Heat from coal fire circulates UNDER the gas burner and conducts THRU the gas burner into the oven

No obstructions in coal flues to retard the draft or create cold spots when baking

Nothing complicated — Burner remains stationary — Simply slide the baffle in when using gas—Take it out when using coal

Main bottom of range also the oven door heavily insulated with Felted Rockwool

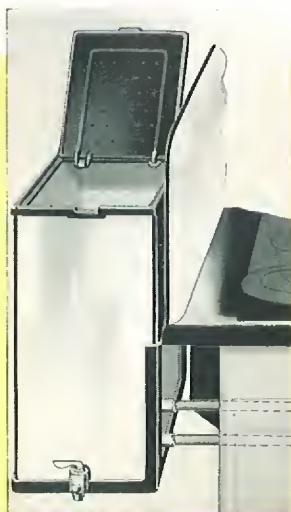


Heat from Coal Fire Travels Around Oven Same as a Standard Coal Range — No Obstructions in Flues to Retard Circulation of Heat or Create Cold Spots when Baking with Coal or Wood

To bake with coal, simply remove the heat distributor plate and place the cover over the gas burner—the two-fuel oven then becomes a standard coal and wood range oven. The heat travels around the oven and circulates UNDER the gas burner as well as the rest of the oven bottom, producing a perfectly heated oven for baking.

The bottom of range under the oven is heavily insulated with Felted Rockwool which prevents excessive radiation of heat away from the oven bottom—assures a quicker heating oven—better baking results, with less fuel. The oven door is similarly insulated with Felted Rockwool.

Reservoir of seven and a half gallon capacity mounted on back of range directly in back of the firebox, optional. Reservoir boiler is made of heavy tinned copper with enameled outer panel to match the range. Heavy angle iron hanger to attach to range. Copper coil extends between front grate and end of range for heating the water. Black enameled cast iron top with handy lift opening for refilling. Spigot for withdrawing water.



Reservoir Mounted on Back of Range



New LOGIC *Monogram*

COAL » WOOD » GAS
COMBINATION RANGE



Fully A.G.A. Approved
for Propane Bottled Gas and
Natural or Manufactured Gas



No. 1B181 — Drop Door—High Shelf—Minute Minder, Condiments and Electric Light

Two ranges in one unit

Cooks and Bakes with
Coal, Wood or Gas

Heats with Coal or Wood

Four Coal-Wood Covers

MONOGRAM Gas Saver Top
with Four Gas Burners

Patented Two-fuel Oven
with Broiler

Robertshaw Oven Control

Nationally known as the Finest
operating two-fuel Oven Combination Range

Monogram TWO-FUEL OVEN

● THE STANDARD OF COMBINATION RANGE PERFORMANCE

MONOGRAM made and introduced one of the very first two-fuel oven combination ranges twenty-four years ago . . . MONOGRAM has specialized, since 1916, in building this type of range . . . MONOGRAM combination ranges have been in continuous production for twenty-four consecutive years, indicating the steady demand for them because their dependable performance pleased the user . . . MONOGRAM'S twenty-four years experience in building combination ranges PLUS the MONOGRAM patented center oven burner construction and A.G.A. Approval is your assurance of perfect performance with either coal, wood or gas.





No. 1B181—Drop Door—Low Splasher—Minute Minder and Condiments Electric Light and Folding Covers



No. 1B181—Drop Door—High Shelf—Minute Minder and Condiments Electric Light and Folding Covers

*No. 1B181—All White Enamel—Four Coal Covers—Four Gas Burners
With High Shelf or Low Splasher—Minute Minder and Condiments—Electric Light
Robertshaw Oven Control—Reservoir or Water Front—Folding Covers, Optional*

Oven.....	18x17x14	Back Flue Extension.....	6
Firebox.....	16½x7½x12	Floor Space.....	41x26½
Firebox for Wood.....	21x7¾x12	Height with High Shelf, Minute Minder, etc.....	56
Cooking Top.....	40x25½	Height with Low Splasher.....	47
Coal Top Section, 4 covers.....	21x25½	Height with Low Splasher, Minute Minder, etc.....	52¼
Gas Top Section, 4 gas burners.....	19x25½	Shipping Weight.....	775
Cooking Top Height.....	34¾		
Leg Space.....	39x19		

See Pages 6-9 for Illustrations and Description of the MONOGRAM
Gas Saver Cooking Top and Patented Two-fuel Oven

All cast iron construction. Gun metal cooking top with black enameled outer edge. Black enameled gas top. Four coal covers. Four black enameled, round cast iron Hi-Lo simmer gas burners with black enameled reflector bowls and removable grids. Top burner lighter. Enameled drip pan.

Cast iron firebox linings, duplex grates, pouch feed. Direct draft slide in left end. Direct slide damper on cooking top. Water front, optional. Tinned copper reservoir with spigot mounted on back of range directly in back of firebox with copper coil extending between front grate and left end of range, optional.

MONOGRAM Patented A.G.A. approved, two-fuel coal, wood or gas oven. Enameled oven. Enameled baffle plate. Broiler in top of oven, optional, with enameled broiler pan and enameled smokeless broiler tray. Robertshaw Thermal Eye oven heat control. Drop oven door.

Oven door and bottom of range heavily insulated, assuring quick heating oven—better baking results and greater fuel economy. Equipped for natural, manufactured or Propane bottled gas. State which.



New LOGIC *Monogram*

COAL - WOOD - GAS
COMBINATION RANGE



Fully A.G.A. Approved
for Propane Bottled Gas and
Natural or Manufactured Gas

Two Ranges in One Unit

Cooks and Bakes with
Coal, Wood or Gas

Heats with Coal or Wood

Two 8-inch—Two 5-inch Covers
for Coal and Wood

MONOGRAM Gas Saver Top
with Four Gas Burners

Patented Two-Fuel Oven
with Broiler

Robertshaw Oven Control

Unequalled 24 Year Sales and
Service Record



No. 1DE3—Drop Door—Low Splasher—Minute Minder and Condiments—Electric Light

Monogram TWO-FUEL OVEN

● THE MOST PRACTICAL RANGE FOR ANY HOME

Here are two complete ranges in one—a regular coal and wood range and a complete gas range that will provide the greatest cooking convenience and kitchen comfort at all times. The LOGIC MONOGRAM will bake and cook with either coal, wood or gas and heat the kitchen in winter with coal or wood. A year 'round range that provides the utmost efficiency with either fuel, featuring the famous MONOGRAM Patented two-fuel coal, wood and gas oven, which has been built into thousands of these ranges manufactured during the past twenty-four years and which is recognized as the standard of combination range construction and performance.





No. 1D93—Drop Door—Low Splasher—Minute Minder and Condiments Electric Light and Folding Covers



No. 1D93—Drop Door—High Shelf—Minute Minder and Condiments Electric Light and Folding Covers

No. 1D93—All White Enamel—Two 8-inch, Two 5-inch Coal Covers—Four Gas Burners
High Shelf or Low Splasher—Minute Minder and Condiments—Electric Light
Robertshaw Oven Control—Reservoir or Water Front—Folding Covers, Optional

Oven.....18x17x13
Firebox.....15x7x10½
Firebox for Wood.....19x7x10½
Cooking Top.....37¾x24¾
Coal Cooking Top Covers.....2—8..2—5
Gas Cooking Top Burners.....4
Cooking Top Height.....34½
Leg Space.....35½x18

Back Flue Extension.....6
Floor Space.....37¾x25¾
Height with High Shelf, Minute
Minder, etc.....56
Height with Low Splasher.....47
Height with Low Splasher, Minute
Minder, etc.....52¼
Shipping Weight.....675

See Pages 6-9 for Illustrations and Description of the MONOGRAM
Gas Saver Cooking Top and Patented Two-Fuel Oven

All cast iron construction. Outer strip of cooking top black enameled. Black enameled gas top. Two 8-inch and two 5-inch coal covers. Four black enameled, round cast iron Hi-Lo simmer gas burners with black enameled reflector bowls and removable grids. Top burner lighter. Enameled drip pan.

Cast iron firebox linings, duplex grates, pouch feed. Direct slide damper on cooking top. Water front, optional. Tinned copper reservoir, with spigot, mounted on back of range directly in back of firebox with copper coil extending between front grate and left end of range, optional.

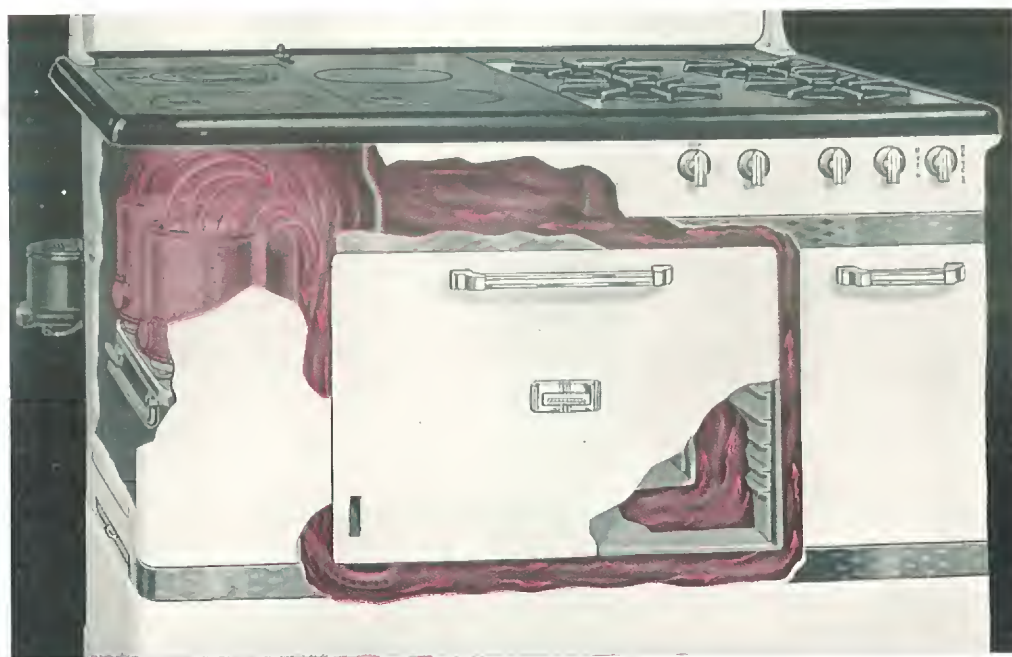
MONOGRAM Patented A.G.A. approved, two-fuel coal, wood or gas oven. Enameled oven. Enameled baffle plate. Broiler in top of oven, optional, with enameled broiler pan and enameled smokeless broiler tray. Robertshaw Thermal Eye oven heat control. Drop oven door.

Oven door and bottom of range insulated with Felted Rockwool assuring quick heating oven—better baking results and greater fuel economy. Equipped for natural, manufactured or Propane bottled gas. State which.

New OIL^{and} GAS *Monogram*

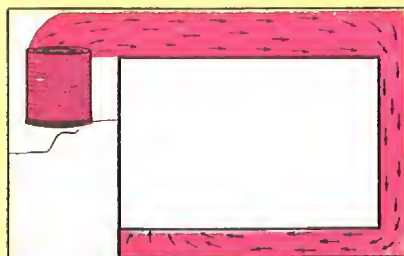
● Only MONOGRAM Oil Ranges have the DIVING FLUE

Realizing the changing trend to oil burning appliances MONOGRAM was the first range designed especially for use with oil in combination with gas. These ranges offer an outstanding improvement in cooking convenience and kitchen comfort by combining two clean burning, highly efficient fuels—oil for winter heating, cooking and baking, eliminating the soot—dust—dirt and ash—gas for summer cooking and baking—obtaining the highest efficiency from both through the use of improved methods of construction—principally the Diving Flue developed by MONOGRAM and used exclusively in MONOGRAM oil burning ranges—offering the first and only important improvement in oil range construction and performance.



The oven is completely surrounded by heat traveling in reverse circulation through the Diving Flue, heating the oven bottom first. The flame temperature is 1800 degrees and with an oven temperature of 450 degrees, the flue pipe temperature is only 350 degrees which is Real Proof of MONOGRAM'S Superior operating efficiency.

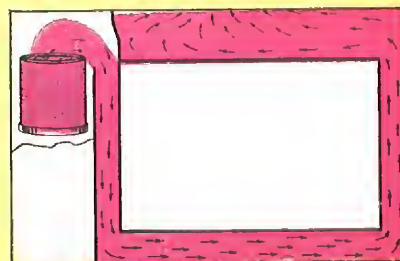
ORDINARY OIL RANGES



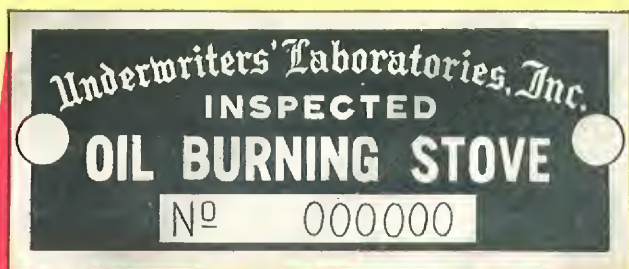
In ordinary oil ranges the long heat travel around the oven permits too much radiation of heat away from the oven before reaching the oven bottom. Since a hot oven bottom is necessary for good baking results you can realize the advantage of the Diving Flue.

These Two Illustrations
Clearly Show the
Advantage of the
DIVING FLUE

MONOGRAM OIL RANGES



In MONOGRAM oil ranges the heat travels through the Diving Flue heating the oven bottom first through reverse circulation based on the principle that heat automatically rises—the result is a quicker heating oven—more uniform baking heat, less fuel waste.



Every Range Bears this Label of Approval

APPROVED BY THE Underwriters' Laboratories, Inc. As a Safe - Efficient - Dependable OIL BURNING RANGE

Oil for Winter—Gas for Summer
Two Ranges in One Unit

Two-fuel Oil and Gas Oven

All Steel Chrome Alloy Burners
Extra Heavy for Extra Long Wear

Oil Burners Generate in from
Seven to Ten Minutes—

Users Report $2\frac{1}{2}$ gallons of oil for
24 Hours Continuous Operation—
Winter Average for Cooking —
Baking—Heating 50 gallons of
Oil a Month—

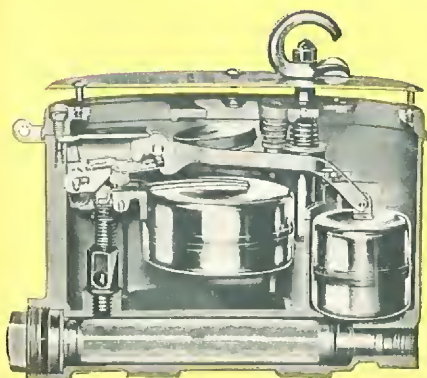
Oil Burners use Kerosene or
Water White Distillate



The Oil Burners Generate a Quick, Clean Heat for Cooking - Baking - and Heating the Kitchen

For cool spring and fall days or steady winter heating the oil burners will provide the utmost in kitchen comfort and cooking convenience. No noise, odors or fumes. No dust, dirt, soot or ashes. Simply turn on the oil, light the burners with a match and regulate to any desired amount of heat to meet the requirements at the time. No grates to shake or floors to sweep every time the range is refueled or ashes removed. One burner will keep the kitchen comfortably warm during normal winter weather. Users report an average of only $2\frac{1}{2}$ gallons of oil for normal twenty-four hour operation and a good monthly average for heating, baking and cooking is 50 gallons.

The constant level or safety float controls flow of oil to the burners. Each burner has a separate control handle and can be operated independently of the other.



Constant Level Valve Assures Uniform
Steady Flow of Oil to the Burners

New OIL^{and} GAS Monogram

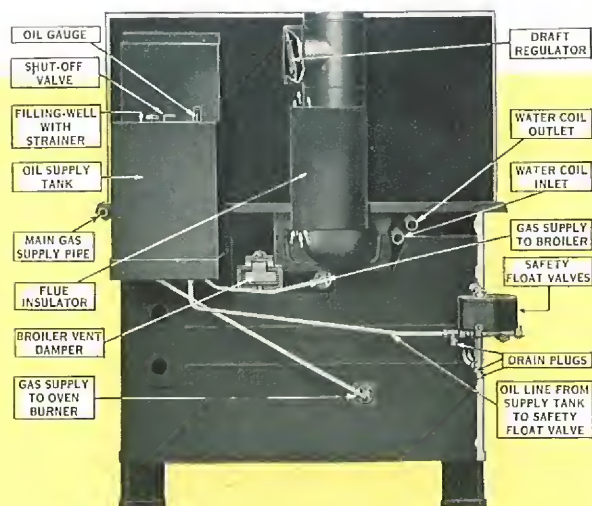
● No Baffle or Heat Distributor when Baking with Gas

Since the burners do not produce soot or ashes, it is possible to install the gas oven burner in the lower flue below oven bottom. This eliminates the baffle or heat distributor, thus providing a larger baking capacity with gas. No dampers to operate and nothing to change when baking with gas or oil.

The oven is fully enameled and being entirely closed prevents all possible odors, fumes or products of combustion from gas entering the oven, providing a most sanitary baking condition.

Flues surrounding oven provide complete circulation of heat, producing a most efficient baking heat and also providing the necessary secondary air to gas burner to obtain proper combustion. Convenient lighter for oven. Mica window so action of oven gas burner can be seen.

Broiler burner in top of oven with enameled broiler pan and new type enameled, smokeless broiler tray. Oven temperature control for gas assures uniform baking heat.



ABC all steel oil burners are used. The burner base is installed and leveled with range. The Constant Level valve is in fixed position. Each burner has a separate control and can be operated independently of the other. Oven can be used with either oil or gas. Fuel Supply tank, all fittings and connections in back of range. Entire back and bottom of range, also oven door, heavily insulated with Felted Rockwool. Automatic draft control damper furnished with the range.

Nothing complicated that requires frequent adjustment. Positive in operation. The oil flows from the tank through the Constant Level or Safety Float Valve which regulates the flow of oil into the burners.

Burners are leveled in the range at the factory. The constant level valve is placed in a fixed position to supply the correct amount of oil to the burners. To install the range simply attach the fuel supply tank—make the connection to the constant level valve and level the range on the floor.

The New

Thermostat Oven Temperature Control for Oil



Always mindful of new developments MONOGRAM is the first to offer the new thermostat oven temperature control for oil. Its purpose is to maintain any desired amount of heat in the oven and yet permit manual operation of the burners when thermostatically controlled oven heat is not desired.

The two knurled buttons turn the oil on or off in the burner so that either one or both burners can be operated.

One half the dial is marked with the automatic control heat range of from 250° to 550°. To operate light the burners in the usual manner and set the control handle to any desired oven temperature which will be maintained. If higher temperature than 250° is wanted, both burners should be lighted. Minimum and maximum setting prevents burners operating too high or too low.

The other half of the dial is for manual operation and the only difference from the regular manual control is that one control handle operates one or both burners.

MONOGRAM developed and introduced the first range designed especially for oil featuring the now famous Diving Flue so it is appropriate that MONOGRAM should be the first to offer the advantage of thermostatically controlling oven heat.

New Electric Oilifter for Pumping Oil from Lower Level

Another added feature is the new Electric Oilifter or motor driven fuel system which delivers oil directly from a remote bulk storage tank and is metered accurately to the burners, eliminating the need of handling fuel in the home. Capable of lifting fuel 25 ft. vertically and 100 ft. horizontally. This control is interchangeable with the AP constant level valve and makes the fuel tank on back of range unnecessary. It fits the standard mounting and the oil level remains unchanged. Hi-Lo oil adjustment.





New OIL ^{and} GAS *Monogram*

TWO-FUEL OVEN
COMBINATION RANGE



No. 1D97—Drop Door—High Shelf—Minute Minder, Condiments and Electric Light

Oil for Winter—Gas for Summer
A Year 'Round Range



Quick Heat with Gas for Summer
Steady Heat with Oil for Winter



Cooks and Bakes with Oil or Gas
Heats the Kitchen with Oil



Robertshaw Oven Control for Gas
AP Oven Control for Oil



No Dust—Dirt—Soot or Ash
No Noise—Odors—Fumes



Low Operating Cost Only 2½ Gal-
lons of Oil for Average 24-Hour
Use

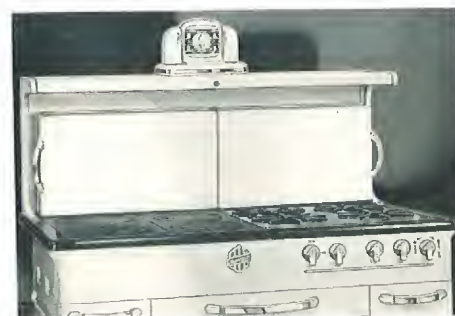


Fully Approved by the Under-
writers' Laboratories

Monogram DIVING FLUE

● THE ONLY IMPORTANT IMPROVEMENT IN OIL RANGE PERFORMANCE

Only MONOGRAM oil burning ranges have the famous Diving Flue which is recognized as the only important improvement in oil range construction and performance because it produces (1) better baking results through more uniform oven heat, (2) better room heating in winter because the entire range doesn't have to be insulated to heat the oven properly, (3) more economical performance by utilizing the heat generated to the best advantage.





No. 1D97—Drop Door—Low Splasher—Minute Minder and Condiments Electric Light and Folding Covers



No. 1D97—Drop Door—High Shelf—Minute Minder and Condiments Electric Light and Folding Covers

No. 1D97—All White Enamel—Four Covers for Oil—Four Gas Burners
High Shelf or Low Splasher—Minute Minder and Condiments—Electric Light
For Natural, Manufactured or Propane Gas and Kerosene or Distillate
Robertshaw Gas Oven Control—AP Oil Oven Control or Oilifter—Water Coil or Reservoir
and Folding Covers, Optional

Oven.....18x17½x12½
Cooking Top.....40½x25½
Oil Top Section.....21x25½
Gas Top Section.....19½x25½
Cooking Top Height.....34
Leg Space.....40x20½
Back Flue Extension.....6
Floor Space with Oil Tank.....43x36

Oil Burners.....2—6½
Maximum One Burner per hour, pt.....1
Maximum both Burners per hour, qt.....1
Normal 24 Hours' Continuous Operation,
gal.....2½
Height with High Shelf.....54
Height with Low Splasher.....46
Shipping Weight.....560

See Pages 14-17 for Illustrations of Structural Features

See Pages 6-7 for Illustrations and Descriptions of the MONOGRAM
Gas Saver Cooking Top

Cast iron main front, left end, oven door, compartment door, base and legs. Heavy gauge steel body, enameled on both sides with rust resisting enamel. Entire bottom and back of range, also oven door, heavily insulated with Felted Rockwool.

Gun metal cooking top over oil burners with black enameled outer edge. Black enameled gas top. Four covers for oil, four black enameled, cast iron Hi-Lo simmer gas burners with black enameled reflector bowls and removable grids. Top burner lighter. Enameled drip pan. Direct damper on cooking top.

Full enameled oven for oil or gas—no baffle—provides larger baking space especially with gas. Broiler in top

of oven, optional, with enameled broiler pan and enameled smokeless broiler tray. Robertshaw oven heat control for gas—AP oven heat control for oil, optional. Drop oven door.

Two A. B. C. all steel oil burners. Constant level valve. Large swing door on left end provides easy access to burners for lighting and occasional cleaning. Drip pan below burners. Automatic draft regulator furnished. Galvanized or brass water coil, optional.

Tinned copper reservoir with spigot mounted in back of firebox with copper coil extending into firebox along the burners, optional.



New OIL ^{and} GAS *Monogram*

TWO FUEL OVEN
COMBINATION RANGE



No. 1D92—Drop Door—Low Splasher—Minute Minder and Condiments—Electric Light

Provides the Greatest Cooking
Convenience and Kitchen Comfort



Cooks and Bakes with Oil or Gas



Heats with Oil—Fine for Cool
Spring and Fall Days or Steady
Winter Heating



Robertshaw Oven Heat Control
for Gas—AP Oven Heat
Control for Oil



No Noise—Odors—Fumes
No Dust—Dirt—Soot or Ash



Quick—Safe—Convenient
Low Operating Cost

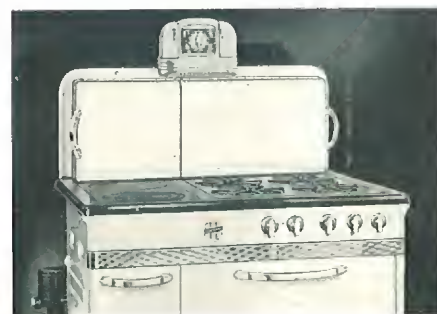


Fully Approved by the Under-
writers' Laboratories

Monogram DIVING FLUE

● MADE THE OIL RANGE PRACTICAL—EFFICIENT—ECONOMICAL

Conversion installations of oil burners in ordinary ranges is not practical because ordinary coal ranges are not designed for oil. The long flue travel before reaching the oven bottom permits too much heat to radiate away from the oven, causing inefficiency and excessive oil consumption. The MONOGRAM Diving Flue corrects this condition by heating the oven bottom first, through reverse circulation, based on the principle that heat automatically rises, thus producing a quicker—more uniform baking heat with less fuel waste.





No. 1D92—Drop Door—Low Splasher—Minute Minder and Condiments Electric Light and Folding Covers



No. 1D92—Drop Door—High Shelf—Minute Minder and Condiments Electric Light and Folding Covers

*No. 1D92—All White Enamel—Two Covers for Oil—Four Gas Burners
High Shelf or Low Splasher—Minute Minder and Condiments—Electric Light*

For Natural-Manufactured or Propane Gas and Kerosene or Distillate

*Robertshaw Gas Oven Control—AP Oil Oven Control or Oilifter—Water Coil or Reservoir
and Folding Covers, Optional*

Oven.....18x17x12½
Cooking Top.....33½x25½
Oil Top Section.....14x25½
Gas Top Section.....19½x25½
Cooking Top Height.....34
Leg Space.....33x20½
Back Flue Extension.....6
Floor Space with Oil Tank.....36½x36

Oil Burners.....2—6½
Maximum 1 Burner per hour, pt.....1
Maximum both Burners per hour, qt.....1
Normal 24 Hours' Continuous Operation.
gal.....2½
Height with High Shelf.....54
Height with Low Splasher.....46
Shipping Weight.....515

See Pages 14-17 for Illustrations of Structural Features

● See Pages 6-7 for Illustrations and Descriptions of the MONOGRAM ●
Gas Saver Cooking Top

Cast iron main front, left end, oven door, base and legs. Heavy gauge steel body, enameled on both sides with rust resisting enamel. Entire bottom and back of range, also oven door, heavily insulated with Felted Rockwool. Gun metal cooking top over oil burners with black enameled outer edge. Black enameled gas top. Two covers for oil, four black enameled, cast iron round Hi-Lo simmer gas burners with black enameled reflector bowls and removable grids. Top burner lighter. Enameled drip pan. Direct damper on cooking top.

Full enameled oven for oil or gas—no baffle—provides larger baking space with gas. Broiler in top of oven, optional, with enameled broiler pan and enameled

smokeless broiler tray. Robertshaw oven heat control for gas—AP oven heat control for oil, optional. Drop oven door.

Two A.B.C. all steel oil burners. Constant level valve. Large swing door on left end provides easy access to burners for lighting and occasional cleaning. Drip pan below burners. Automatic draft regulator furnished. Galvanized or brass water coil, optional.

Tinned copper reservoir with spigot mounted in back of firebox with copper coil extending into firebox along the burners, optional.



New OIL^{and} GAS *Monogram*

TWO-FUEL OVEN COMBINATION RANGE



No. 1B161—Drop Door—High Shelf—Minute Minder, Condiments and Electric Light

Perfect Baking Results Everytime
with Oil or Gas



Cooks and Bakes with Oil or Gas
Heats the Kitchen with Oil



A Most Convenient and Practical
Range



Fully Approved by the Under-
writers' Laboratories, Inc.



Quick Heat with Gas for Summer
Steady Heat with Oil for Winter



No Noise—Odors—Fumes
No Dust—Dirt—Soot or Ash



Low Operating Cost—Users Re-
port only 2½ Gallons 24 Hours
Steady Normal Operation

Monogram DIVING FLUE

● HEATS OVEN BOTTOM FIRST THRU REVERSE CIRCULATION

The heat generated by the oil burners travels down thru the Diving Flue heating the oven bottom first thru reverse circulation based on the principle that heat automatically rises. The result is a quicker heating oven—more uniform baking heat—less fuel waste. The gas oven burner is located in the flue below oven bottom, eliminating the baffle plate and providing a larger oven for baking with gas.





No. 1B161—Drop Door—Low Splasher—Minute Minder and Condiments Electric Light and Folding Covers



No. 1B161—Drop Door—High Shelf—Minute Minder and Condiments Electric Light and Folding Covers

*No. 1B161—All White Enamel—Four Covers for Oil—Four Gas Burners
High Shelf or Low Splasher—Minute Minder and Condiments—Electric Light
For Natural, Manufactured or Propane Gas and Kerosene or Distillate
Robertshaw Gas Oven Control—AP Oil Oven Control or Oilifter—Water Coil or Reservoir
Folding Covers, Optional*

Oven.....18x18x12½
Cooking Top.....40½x25½
Oil Top Section.....21x25½
Gas Top Section.....19½x25½
Cooking Top Height.....34
Leg Space.....39½x20
Back Flue Extension.....6
Floor Space with Oil Tank.....43x36

Oil Burners.....2—6½"
Max. One Burner Per Hour, pt.....1
Max. Both Burners Per Hour, qt.....1
Normal 24 Hours' Continuous
Operation, gal.....2½
Height with High Shelf.....54½
Height with Low Splasher.....46½
Shipping Weight.....475

See Pages 14-17 for Illustrations of Structural Features

● See Pages 6-7 for Illustrations and Description of the MONOGRAM Gas Saver Cooking Top ●

Heavy gauge steel body and doors, enameled on both sides with rust-resisting enamel. Entire bottom and back of range, also oven door, heavily insulated with Felted Rockwool.

Gun metal cooking top over oil burners with black enameled outer edge. Black enameled gas top. Four covers for oil, four black enameled cast iron Hi-Lo simmer gas burners with black enameled reflector bowls and removable grids. Top burner lighter. Enameled drip pan. Direct damper on cooking top.

Full enameled oven for oil or gas—no baffle—provides larger baking space especially with gas. Broiler in top

of oven, optional, with enameled broiler pan and enameled smokeless broiler tray. Robertshaw oven heat control for gas—AP oven heat control for oil, optional. Drop oven door.

Two ABC all steel oil burners. Constant level valve. Large swing door on left end provides easy access to burners for lighting and occasional cleaning. Drip pan below burners. Automatic draft regulator furnished. Galvanized or brass water coil, optional.

Tinned copper reservoir with spigot mounted in back of range with copper coil extending into firebox along the burners, optional.



New OIL^{and} GAS *Monogram*

TWO-FUEL OVEN
COMBINATION RANGE

The First Range Designed
Especially for Oil and Gas

The ONLY Range with The
Famous MONOGRAM Diving
Flue

The First Range with
Automatic Oven Heat Control
for Oil

Safe—Practical—Efficient
All Purpose Range

Fully Approved By The
Underwriters' Laboratories, Inc.

Low Operating Cost — Users
Report only 2½ Gallons 24 Hours'
Steady Normal Operation

America's Most Popular
Oil and Gas Combination Range



No. 1B163—Drop Door—Low Splasher—Minute Minder and Condiments—Electric Light

Monogram DIVING FLUE

● PLUS THE NEW OVEN HEAT CONTROL FOR OIL

Now MONOGRAM offers another new important improvement—the automatic oven heat control for oil. A simple device attached to the Constant Level which permits either automatic or hand control of either one or both burners. Easy to operate—no complicated adjustments—minimum and maximum setting to prevent operating burners too high or too low. As convenient and dependable as the Robertshaw for gas which combined with the MONOGRAM Diving Flue produces the highest possible efficiency.





No. 1B163—Drop Door—Low Splasher—Minute Minder and Condiments Electric Light and Folding Covers



No. 1B163—Drop Door—High Shelf—Minute Minder and Condiments Electric Light and Folding Covers

*No. 1B163—All White Enamel—Two Covers for Oil—Four Gas Burners
High Shelf or Low Splasher—Minute Minder and Condiments—Electric Light
For Natural, Manufactured or Propane Gas and Kerosene or Distillate
Robertshaw Gas Oven Control—AP Oil Oven Control or Oilifter—Water Coil—Reservoir
Folding Covers, Optional*

Oven.....18x18x12½
Cooking Top.....33½x25½
Oil Top Section.....14x25½
Gas Top Section.....19½x25½
Cooking Top Height.....34
Leg Space.....33x20
Back Flue Extension.....6
Floor Space.....37x36
Oil Burners.....2—6½"

Maximum One Burner Per Hour.....1 pt.
Maximum Both Burners Per Hour.....1 qt.
Normal 24 Hours' Continuous
Operation.....2½ gal.
Height with High Shelf, Minute
Minder, etc.....55¼
Height with Low Splasher.....46½
Height with Low Splasher, Minute
Minder, etc.....51¾
Shipping Weight.....450

See Pages 14-17 for Illustrations of Structural Features

See Pages 6-7 for Illustrations and Description of the MONOGRAM Gas Saver Cooking Top

Heavy gauge steel body and doors, enameled on both sides with rust-resisting enamel. Entire bottom and back of range, also oven door, heavily insulated with Felted Rockwool.

Gun metal cooking top over oil burners with black enameled outer edge. Black enameled gas top. Two covers for oil, four black enameled cast iron Hi-Lo simmer gas burners with black enameled reflector bowls and removable grids. Top burner lighter. Enameled drip pan. Rotor gas valves assure smooth, positive action. Direct damper on cooking top.

Full enameled oven for oil or gas—no baffle—provides larger baking space especially with gas. Broiler in top

of oven, optional, with enameled broiler pan and enameled smokeless broiler tray. Robertshaw oven heat control for gas—AP oven heat control for oil, optional. Drop oven door. Oilifter, optional, cannot be used with oven heat control.

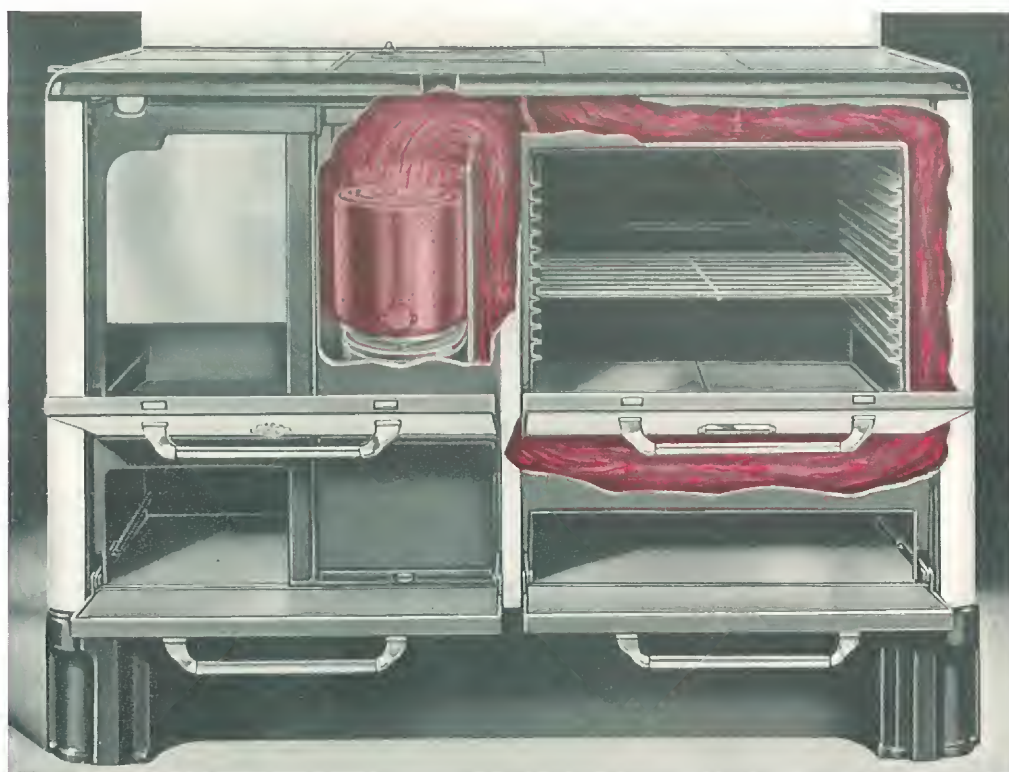
Two ABC all steel oil burners. Constant level valve. Large swing door on left end provides easy access to burners for lighting and occasional cleaning. Drip pan below burners. Automatic draft regulator furnished. Galvanized or brass water coil, optional.

Tinned copper reservoir with spigot mounted in back of range with copper coil extending into firebox along the burners, optional.

New OILHEET *Monogram*

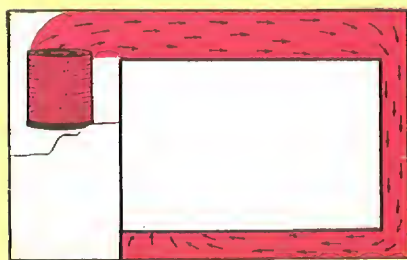
● Only MONOGRAM Oil Ranges have the DIVING FLUE

The advantage of this range is that it can be used the year 'round, providing the greatest cooking convenience and kitchen comfort at all times. For summer use the oil burners generate a quick, clean heat for cooking and baking with no prolonged heat in the kitchen, when the burners are turned off. For winter the burners will supply a steady, uniform heat day and night which can be regulated to meet the immediate needs of the user. It is certainly the most practical and convenient range for anyone to buy. No soot, dust, dirt or ashes. Quick, clean, convenient. It saves the expense of buying two ranges—(1) a coal range for winter heating and (2) an ordinary oil range for summer cooking—because this new range does the work of both by providing the greatest cooking convenience and kitchen comfort at all times.



Oven completely surrounded by heat traveling in reverse circulation thru the Diving Flue, heating oven bottom first. Flame temperature is 1800 degrees, oven temperature 450, Flue pipe temperature is only 350, which is real proof of MONOGRAM'S superior operating efficiency.

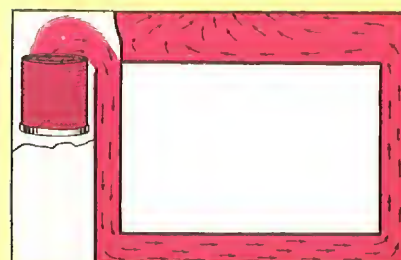
ORDINARY OIL RANGES



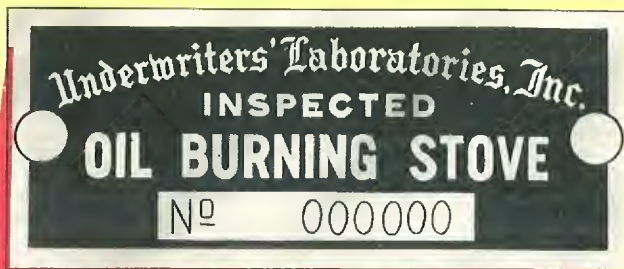
In ordinary oil ranges the long heat travel around the oven permits too much radiation of heat away from the oven before reaching the oven bottom. Since a hot oven bottom is necessary for good baking results, you can realize the advantage of the Diving Flue.

These Two Illustrations
Clearly Show the
Advantage of the
DIVING FLUE

MONOGRAM OIL RANGES



In MONOGRAM oil ranges the heat travels thru the Diving Flue, heating the oven bottom first thru reverse circulation, based on the principle that heat automatically rises—the result is a quicker heating oven—more uniform baking heat and less fuel waste.



Every Range Bears this Label of Approval

APPROVED BY THE Underwriters' Laboratories, Inc. As a Safe - Efficient - Dependable OIL BURNING RANGE

Left reservoir provides more hot water—quicker with less fuel—when ordered without reservoir this space creates an effective circulating chamber.

Better baking results because reservoir does not contact oven flue and conduct heat away from oven

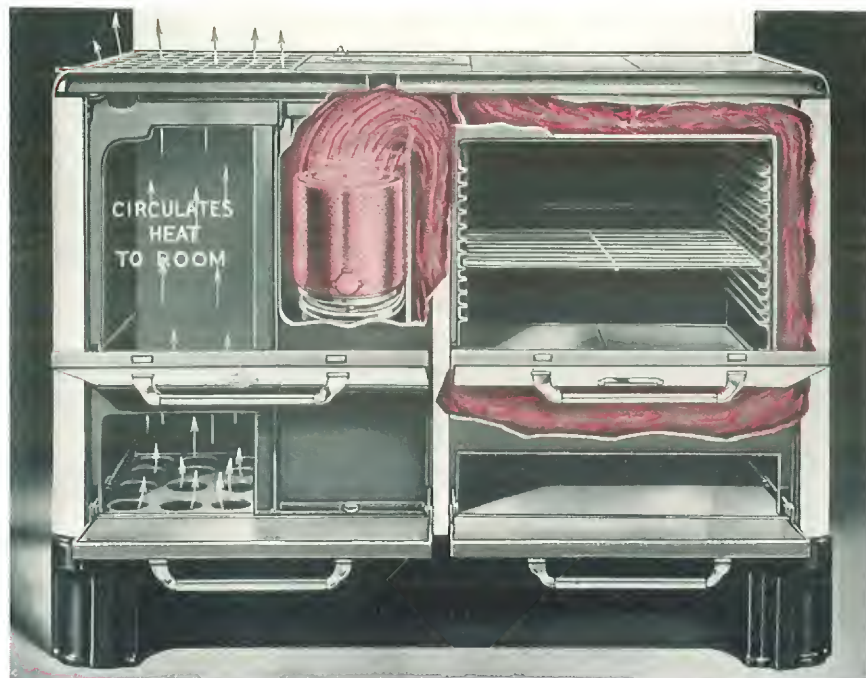
No danger of enamel hairlining or crazing on firebox end due to overheating

Warming compartment below oven will keep food hot until ready to serve

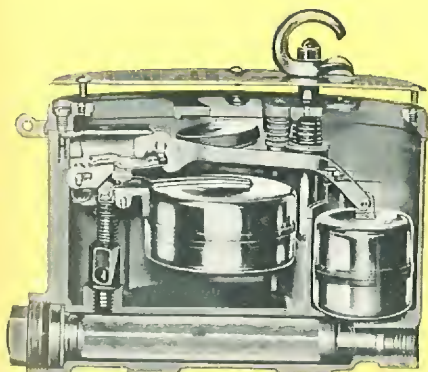
Oven is large—full enameled—with non-tip oven racks

Drop doors form handy shelf space

Left reservoir—center firebox lends itself to a perfect balance of design—Smooth panels and rounded corners produce an appearance of compactness

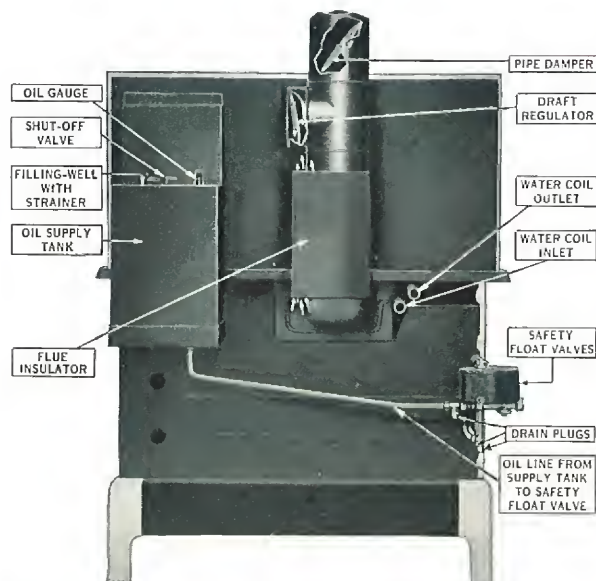


Showing Reservoir Boiler Removed and Space Utilized for Circulating Heat



Constant Level Valve Assures Uniform, Steady Flow of Oil to the Burners

A.B.C. all steel oil burners are used. Burner base is installed and leveled with range. Constant level valve is in fixed position. Each burner has a separate control and can be operated independently of the other. Fuel supply tank, all fittings and connections in back of range. Entire bottom and back of range, also oven door, insulated with Felted Rockwool. Automatic draft control damper furnished.





CABINET *Monogram*

ALL CAST IRON
COAL-WOOD RANGE



A popular favorite for a quarter century.

Double Efficiency Flue System forces heat under entire cooking top before reaching flue outlet, providing 50% more cooking space without extra fuel.

For baking heat travels over eleven feet around oven before reaching flue outlet.

Long heat travel permits gases and products of combustion to mix and burn in the range, producing a quicker heating oven with less fuel.

Removable oven side linings provide a circulation of heat in the oven producing a most uniform oven heat.

No. 1H69—All White Enamel Finish

Cast iron. Gun metal finish cooking top. Four covers and one solid plate. Cast iron firebox, duplex grates, extension cup for wood. Water front optional. Tinned copper reservoir with spigot, 7½ gallon, mounted on back of range with copper coil extending into firebox, optional. Removable, enameled oven side linings circulate heat in oven. Ten rack elevations. Door spring in back of range out of heat zone. Low Splasher or High Shelf. Minute minder, condiments and electric light, optional.

Oven.....	18x18x12	Height of Cooking Top.....	32
Cooking Top.....	24x38	Floor Space.....	28½x40
Firebox.....	16¾x8½x9½	Height with High Shelf.....	53
Firebox for Wood.....	19x8½x9½	Shipping Weight.....	435



20 Points of Advantage for the New Century Monogram Range

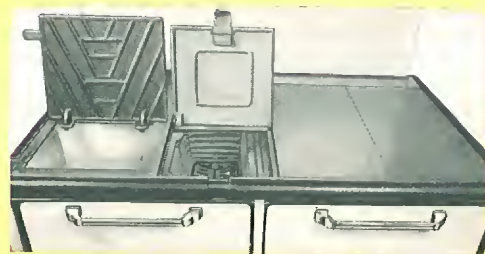
- 1** More hot water, quicker with less fuel. The reservoir being located against the firebox, assures plenty of hot water with only a small fire.
- 2** Reservoir does not conduct heat away from oven. In ordinary ranges the reservoir contacts the oven flues and conducts heat away from oven. The left reservoir leaves oven free to absorb all the heat producing a quicker heating oven, more uniform baking heat.
- 3** Range can be placed against either wall, right or left.
- 4** No hairlining or crazing of enamel on left end.
- 5** Handy feed for coal. Half the key plate lifts from front for refueling with coal. Drop door for wood 7x5½. Firebox for wood 20 inches long.
- 6** Large firebox with eight-piece linings. Three section interchangeable, ventilated side linings. Duplex grates. Extension for wood.
- 7** Full size cooking top with rounded corners gives it an appearance of neatness and compactness.
- 8** Built-in hot plate that doesn't rob the cooking top but rather adds to it. Located to rear of reservoir top. A convenience in keeping food hot without cooking away.
- 9** Good size warming compartment below oven. A handy and convenient feature when preparing a large meal or when the folks are just a bit late for dinner.
- 10** Large, 16 gauge full enameled oven. Sides and top made in one piece. Two-piece bottom, double flanged and bolted. Insulated oven door, positive door latch, springs in back of range.
- 11** Drop doors form convenient shelf space. Heavy roaster can be removed from oven, placed to cool on left-hand door and pastries can be put in oven. No wasted time—no looking for room to place things.
- 12** Preheated draft provides better combustion. Draft enters opening in back and passes thru heated channel, entering full length of grates. Heated air rises faster, so too a better draft is created. Draft damper operated by chain.
- 13** Large ash pan and handy flue cleanout.
- 14** Slide damper on cooking top for better control of oven heat. Check damper in back of range.
- 15** Handy utility storage compartment below reservoir and to left of ash pan compartment.
- 16** When ordering without reservoir this space is made with a circulating compartment with grilled top and openings in the bottom to provide a circulation of heat in the kitchen.
- 17** Electric cooking top with two closed unit burners and graduating switches can be had instead of reservoir.
- 18** The arrangement of center firebox and left reservoir lends itself to a perfect balance of design with smooth panels and rounded corners. New style full base with recessed toe space.
- 19** Heavy cast iron and enameled steel construction.
- 20** Floating outside steel panels carry no weight of range and are easily replaced should they become accidentally damaged.



ELECTRIC HOT PLATE

Two new style closed units in place of reservoir. Units 1200 watts each with limit load switches to conform to Underwriters' Laboratories Inc. Specifications.

No special wiring required. Plugs into light socket. Switches have three graduations, High uses 1200 watts; Medium 600 watts; Low 300 watts.



Center firebox arrangement with reservoir to the left. Handy lift feed for coal—drop door for wood. All operation of the range from the front.



New CENTURY *Monogram*

ENAMELED STEEL AND
CAST IRON COAL AND
WOOD RANGE . . .



No. 1A89—All White—Reservoir—Low Splasher—Minute Minder

Design Perfectly Balanced—Neat
and Compact Yet Providing Full
Size Capacity

Left Reservoir Provides More Hot
Water Quicker with Less Fuel

Cast Iron and Enameled Steel Con-
struction—Rigid—Substantial

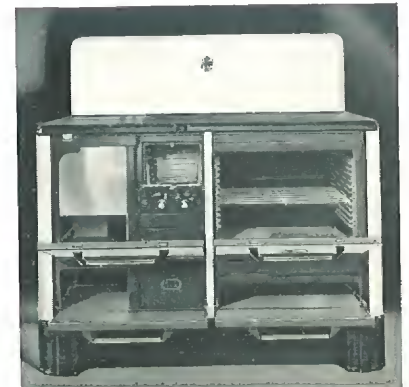
Center Firebox with Lift Feed for
Coal—Drop Door for Wood

Floating Steel Panels Carry No
Weight of the Range

Monogram CENTER FIREBOX

● AN ENTIRELY NEW COAL AND WOOD RANGE DESIGN

Here is something really new in a coal and wood range—delightfully different—beautifully modern—quite a departure from the usual coal range design—compact and neat in appearance—yet beneath its glistening beauty lies a heavy, solid construction that will give a highly efficient and lasting service, offering many features of improvement in both design and performance.





No. 1A89—All White—Reservoir—High Shelf



No. 1A89—All White—Reservoir—Low Splasher

No. 1A89—All White Enamel Finish

*High Shelf or Low Splasher—Minute Minder and Condiments—Electric Light
Equipped with Reservoir or Circulating Heater or Electric Hot Plates*

Oven.....18x19x13
Cooking Top.....45x26
Firebox.....17¼x7½x9¾
Firebox for Wood.....20½x7½x9¾
Cooking Top Height.....33¼
Left Lower Compartment.....18x8¾x5½
Right Lower Compartment.....18x18½x3½
Leg Space.....45x20½

Flue Extension.....6
Floor Space.....45½x34½
Reservoir Capacity, gallons.....5½
Height with Low Splasher.....46
Height with High Shelf.....54
Cooking Top without Reservoir Top.....31x26
Shipping Weight with Low Splasher.....600

● See Page 31 for Description of Structural Features ●

Cast iron and enameled steel construction. Cast iron black enameled main front and legs. Body of range made of the finest, heavy gauge steel finished in rust-resisting porcelain enamel with all fittings and joints flanged with a lock seam, cemented and bolted. All points of intense heat contact are insulated with asbestos and cast iron, assuring a lasting construction.

Gun metal cooking top with black enameled rounded edge band. Large lift feed for coal—drop feed for wood. Furnished with two solid plates. Tinned copper reservoir boiler with large black enameled lift cover.

Cast iron firebox, three piece ventilated side linings. Duplex grates. Extension cup for wood. Direct slide draft on cooking top. Chain operated direct damper. Check damper on back. Water front, optional.

Floating outside steel panels carry no weight of the range. Steel doors have heavy cast iron inner frame work with positive door catch. Door springs in back of range.

Circulating compartment or two electric hot plates may be obtained instead of reservoir. Units 1200 watts each, limit load switches. Three graduations, high 1200 watts, medium 600 watts, low 300 watts. Plugs into light socket.



New STANDARD *Monogram*

COAL AND WOOD
RANGE



Heavy—Durable—All Cast Iron
Construction



Lift Feed—Cast Iron Firebox—
Duplex Grates for Soft Coal



Extension Cup for Burning Wood



Oven Heated by Radiation Plus
Circulation Created by Enameled,
Removable Oven Side Linings



Three Models—Two Sizes



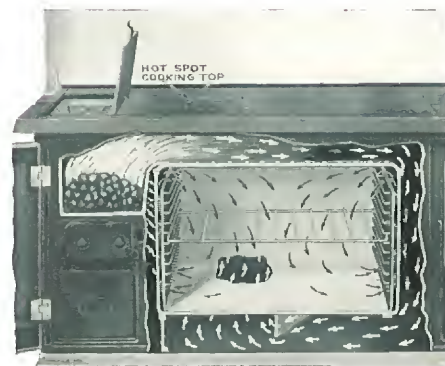
Ten Elevations for Oven Rack

No. 1E75—18x18 Oven—All White—Reservoir—High Shelf

Monogram REMOVABLE OVEN SIDES

- PROVIDE CIRCULATION OF HEAT WITHIN THE OVEN

As the heat travels thru the flues it is absorbed by and penetrates thru the oven walls into the oven, and the longer the heat travels the less penetrating power it has. Consequently, the radiation of heat into the oven is not even. MONOGRAM combines this radiation of heat into the oven with circulation, created by the special enameled removable oven side linings, producing a quicker, more uniform baking heat.





No. 1E37—18x18 Oven—All White—High Shelf



No. 1E95—20x20 Oven—All White—Reservoir—High Shelf

No. 1E37—18x18 Oven—Square—All White Enamel

No. 1E75—18x18 Oven—Reservoir—All White Enamel

No. 1E95—20x20 Oven—Reservoir—All White Enamel

High Shelf or Low Splasher—Minute Minder and Condiments—Electric Light

	No. 37	No. 75	No. 95
Oven.....	18x18x11 $\frac{3}{4}$	18x18x11 $\frac{3}{4}$	20x20x11 $\frac{3}{4}$
Cooking Top.....	26 $\frac{1}{2}$ x33	26 $\frac{1}{2}$ x42 $\frac{1}{2}$	28 $\frac{1}{2}$ x44 $\frac{1}{2}$
Firebox.....	16x7x9 $\frac{1}{4}$	16x7x9 $\frac{1}{4}$	18x7x9 $\frac{1}{4}$
Firebox for Wood.....	22 $\frac{1}{4}$ x7x9 $\frac{1}{4}$	22 $\frac{1}{4}$ x7x9 $\frac{1}{4}$	24 $\frac{1}{4}$ x7x9 $\frac{1}{4}$
Height of Cooking Top.....	31 $\frac{1}{4}$	31 $\frac{1}{4}$	31 $\frac{1}{4}$
French Top, each.....	12x20	12x20	12x20
Floor Space.....	32 $\frac{1}{2}$ x34 $\frac{1}{4}$	32 $\frac{1}{2}$ x43 $\frac{3}{4}$	34 $\frac{1}{2}$ x45 $\frac{3}{4}$
Height with High Shelf.....	51 $\frac{1}{4}$	51 $\frac{1}{4}$	51 $\frac{1}{4}$
Weight with High Shelf.....	475	550	600

All cast iron construction with plenty of weight where weight is needed. All joints perfectly made and properly cemented. Gun metal finish cooking top. Large lift cooking top feed opens directly over the firebox so that fuel can be distributed evenly, thus producing greater efficiency, more economical operation and providing longer life to firebox linings. Convenient for firing wood.

Cooking top furnished with either two 8-inch covers and solid plate or all solid with no covers. Firebox has heavy cast iron linings, two-piece ventilated fireback, heavy front grate, removable end linings and duplex

grates. Extension cup for wood. Direct draft slide and check draft slide on left end, sliding direct damper on cooking top.

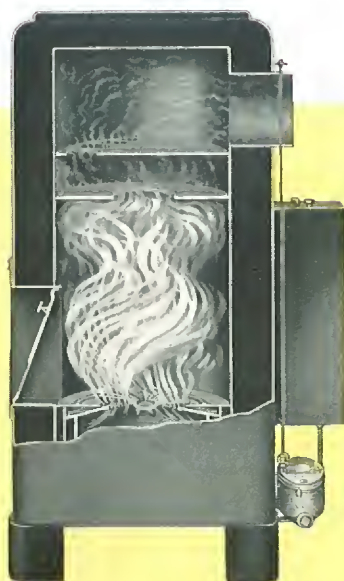
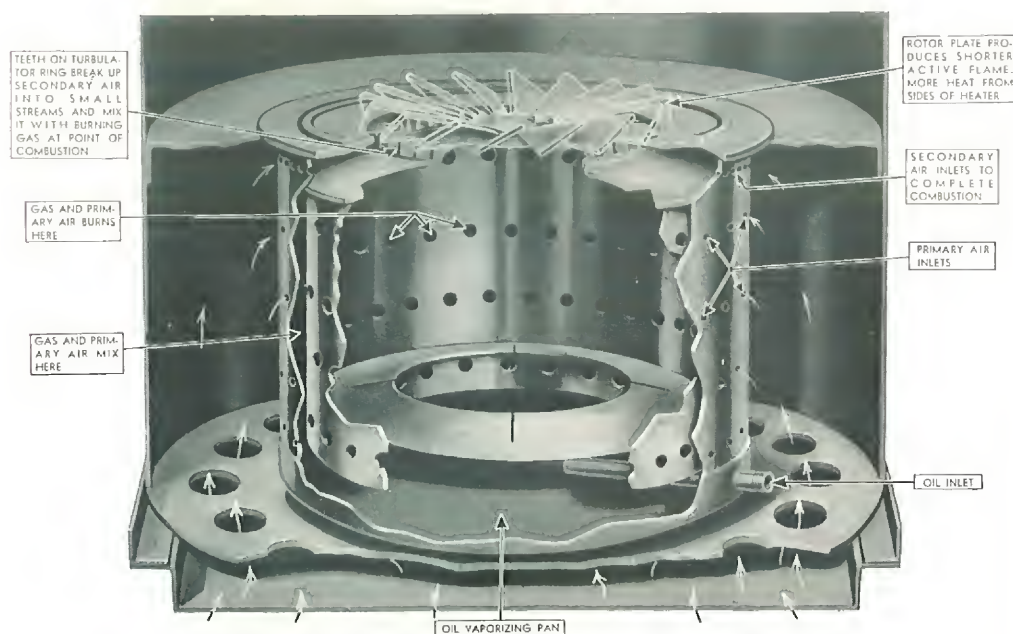
No. 75 and 95 models have lift-out tinned copper contact reservoir of good capacity with enameled lift cover. Quick heating, easy to clean. When ordered without reservoir, shelf is provided for reservoir compartment.

Springs for oven door in back of range out of the heat zone and can be adjusted to correct tension. Oven door hinges stamped from tempered steel and form an exceptionally strong, inconspicuous oven door brace. Positive door latch.

The New OILFIRE Monogram

● An Outstanding Improvement in Oil Heater Performance

Since oil heaters were first made, engineers have been trying to eliminate soot and waste. MONOGRAM is the first to attain such efficiency by developing (1) a higher burning temperature which converts oil into gas quickly and completely. (2) Next, primary air is mixed with this gas. To do this a perforated shell was inserted in the burner creating a mixing chamber. Primary air enters through holes in outside shell of burner and mixes with gas between the shells. Primary air and gas enter combustion chamber through holes in inner shell. No other oil burner has this premixing feature. (3) The Turbulator Ring closes the mixing chamber at top and creates a channel between Turbulator Ring and top of burner through which secondary air is admitted. The teeth on the Turbulator Ring break up the secondary air into small streams and thoroughly mix it with burning gas at point of combustion, producing a clean hot flame. (4) The Rotor Plate creates a power burner action with natural draft producing a shorter, more active flame eliminating rush of heat out the flue pipe and producing more radiation from sides of heater.



Oil supply tank mounted on back with large filling well and strainer. Constant level valve assures uniform metering pressure on valve regardless of oil level in tank—provides a steady flow of oil to burner and prevents flooding. Minimum and maximum adjustments can be easily made. Waist high oil control eliminates stooping. Heating drum made of heavy gauge steel, wider and higher than most, equipped with baffle below flue outlet made possible by the shorter, cleaner flame. The baffle and rotor plate combine to reduce the flue pipe temperature and produce more radiation from the sides of the heater. Draft control is furnished and can be adjusted to Hi-Lo or Medium Fire according to the setting of the oil control assuring proper draft conditions. Constant level valve can be equipped with an electric pump for raising fuel from a lower level. Thermostat unit or a fully electric automatic thermostat can be provided. Approved by Underwriters Laboratories, Inc.

Monogram
IMPROVED BREESE BURNER

Turbulent Flame Burner

CONVERTS OIL INTO GAS . PRODUCES PERFECT COMBUSTION
WITHOUT SOOT THRU USE OF BOTH PRIMARY AND SECONDARY AIR



LOW FIRE

●Oil enters burner from the side and spreads over the bottom where it vaporizes. The draft causes this gas to rise between the two perforated shells. Primary air enters thru the perforations in the side of burner, mixes with the gas between the two shells and enters the combustion chamber thru the perforations in the inner shell. The low fire burns below and just above the lighter ring or low fire ring with a clean hot flame free from soot.



MEDIUM FIRE

●As more oil is turned into burner the higher temperature causes a stronger draft bringing the flame higher in the burner. The medium fire burns above the lighter ring. The Turbulator Ring is now starting to function. Primary air is mixed with the rising gas before it burns and the secondary air is being thoroughly mixed with the flame by the teeth in the Turbulator Ring. Notice the flame burning from the holes in the inner perforated shell.



HIGH FIRE

●When the valve is turned wide open the flame burns from the top of the burner. Primary air enters from the side of the burner and mixes with the gas before it burns. The teeth in the Turbulator Ring causes a thorough mixing of secondary air with the flame at the point of combustion. Rotor Plate produces a shorter, wider, more turbulent flame creating power burner action with natural draft. No noise. No soot.

Only MONOGRAM oil heaters have these three important improvements which help to eliminate soot usually caused by incomplete combustion through lack of proper air mixture with burning gases and create a cleaner, hotter, more efficient burning condition:

1—Double perforated shell where primary air and gas is mixed. 2—Flame Turbulator Ring which thoroughly mixes secondary air with the burning gases at the point of combustion producing a cleaner, hotter flame. 3—The Rotor Plate which creates a power burner action with natural draft producing a shorter, more active flame eliminating rush of heat out the flue pipe and causing more radiation from sides of heater.

The New

The G Series DeLuxe model, at left, is finished in triple coat, high gloss enamel in brown with a beautifully grained two-tone front panel and black base. Door has heat resisting glass panel. Made in three sizes.

Both DeLuxe and Standard models feature the MONOGRAM Turbulent Flame Oil Burner which uses both Primary and Secondary air.

Basically different — fundamentally correct, providing a higher efficiency, greater heating power through improved combustion.

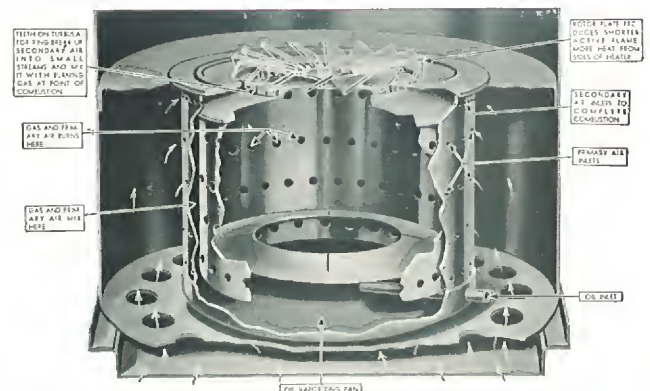
Instead of burning from a pool of oil in bottom of burner, oil is converted into gas, mixed with both primary and secondary air and burned like in a regular gas burner.

Lower minimum and higher maximum setting possible because of more complete combustion and higher efficiency.



No. G30— 8 inch Burner—Two-tone Enamel Finish—Full Base
No. G40—10 inch Burner—Two-tone Enamel Finish—Full Base
No. G50—13 inch Burner—Two-tone Enamel Finish—Full Base

	No. 30	No. 40	No. 50
Height of Cabinet.....	43	48	51
Width of Cabinet.....	22	26	28
Depth of Cabinet.....	18	22	24
Diameter of Burner.....	8	10	13
Floor Space with Tank.....	22½x25½	26½x29½	28½x31½
Heating Drum.....	12x36	16x40	18x43
Oil Tank Capacity.....	5½ gal.	5½ gal.	9 gal.
Type of Oil.....	No. 1	No. 1	No. 1
24 Hour Minimum Oil Capacity.....	1 gal.	1¼ gal.	1½ gal.
24 Hour Maximum Oil Capacity.....	.8 gal.	10½ gal.	16 gal.
BTU Output per Hour.....	37440	50200	72334
Efficiency Sea Level .06 Draft.....	80.6%	81.7%	80.2%
Heating Capacity.....	3000-6000 cu. ft.	4000-8000 cu. ft.	6000-12000 cu. ft.
Shipping Weight.....	190	240	280



OILFIRE *Monogram*



The H Series Standard model, at right, is finished in solid brown porcelain enamel with black legs. Solid base optional. Door has heat resisting glass panel. Made in three sizes.

Soot is caused by incomplete combustion which can be eliminated through the proper mixing of air with oil vapors as accomplished in the MONOGRAM Turbulent Flame Oil Burner.

The only oil heater burner using both Primary and Secondary air which produces a more perfect combustion with a cleaner flame at any setting.

Better distribution of heat in the home. Warmer floors. Larger volume of super heated air. Faster circulation. More direct radiation.

Heater ratings as given conform to the standards of the Institute of Cooking and Heating Appliance Manufacturers. Every heater carries the seal of the Institute which certifies that the ratings are correct.

Only MONOGRAM Offers these Improve- ments:

1—Higher Burner Temperature converts oil into gas quicker—more completely.

2—Double Perfected Shell where primary air and gas is mixed.

3—Flame Turbulator Ring thoroughly mixes secondary air at point of combustion.

4—Rotor Plate creates power burner action with natural draft.



No. H30— 8 inch Burner—Brown Enamel Finish with Leg Base
No. H40—10 inch Burner—Brown Enamel Finish with Leg Base
No. H50—13 inch Burner—Brown Enamel Finish with Leg Base



RADIANT OILFIRE

Monogram

WITH TURBULENT FLAME OIL BURNER



No. D 8—Full Enameled—Eight Inch Burner

No. D10—Full Enameled—Ten Inch Burner

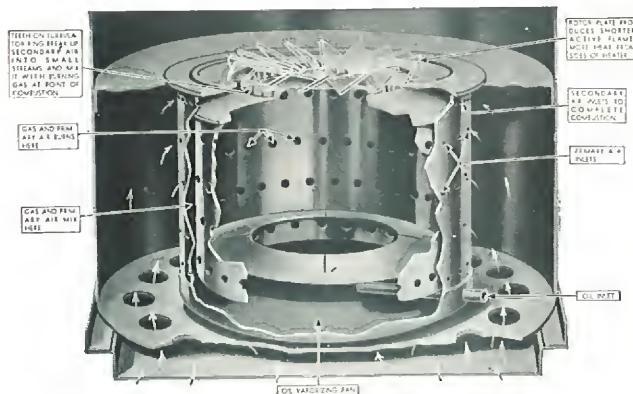
The MONOGRAM Turbulent Flame Burner is well adapted to the Radiant type heater for it develops a shorter flame which completes combustion in the heating drum while the Rotor Plate provides power burner action with natural draft providing a wider, more full bodied flame with greater amount of radiation from the sides, resulting in an unusually powerful and efficient heater.

This burner is the same as illustrated on the preceding pages which provides a wider range of operation from a very low minimum to an unusually high maximum when occasion demands, made possible by the higher efficiency resulting from the proper use of both Primary and Secondary air.

Points of advantage: 1—MONOGRAM Turbulent Flame Burner which produces more heat from the sides. 2—Constant level valve. 3—Larger heating drum. 4—Heavier construction. 5—Humidifier.

Finished in full porcelain enamel of brown and black. Heating drum made of heavy gauge enameling steel with cast iron drop door for easy lighting and occasional cleaning. Mica door. Humidifier built in top. Oil supply tank on back with large filling well and strainer. Constant level valve assures uniform metering pressure on valve regardless of oil level in tank—provides a steady flow of oil to burner and prevents flooding. Extension control eliminates stooping. Oil-lifter for bringing fuel up from lower level optional.

	No. D8	No. D10
Size of Burner.....	8	10
Height.....	41	46
Diameter of Heating Drum.....	12	16
Width of Base.....	14	19
Depth including Oil Tank.....	22	27
Oil Tank Capacity.....	3 gal.	4½ gal.
Type of Oil.....	No. 1	No. 1
24 Hour Minimum Oil Capacity.....	1 gal.	1¼ gal.
24 Hour Maximum Oil Capacity.....	7¼ gal.	11½ gal.
BTU Output Per Hour.....	34200	47994
Efficiency Rating with .06 Draft.....	78%	76¼%
Shipping Weight.....	150	200



A higher burner temperature causes a quicker, more complete evaporation of oil—the perforated sleeve creates a mixing chamber for these oil vapors or gas before being burned—secondary air is induced at top of burner and thoroughly mixed at point of combustion by Turbulator Ring—Rotor plate produces a shorter, hotter, more active flame which completes combustion in heating drum and lowers flue pipe temperature—the result a higher efficiency and more heat from amount of oil used.

ILINOY HEATER



RADIANT HEATER FOR SOFT COAL

- No. 5D17—Plain Black Finish
No. 5D19—Plain Black Finish
No. 22D17—Brown Enamel Finish
No. 22D19—Brown Enamel Finish

Many people prefer the radiating warmth from a good heating stove, yet they want a modern, enameled heater.

The new IlinoY Heater fills this demand for in contrast to the circulating heater, the IlinoY heats entirely by radiation. It DOES warm the floor by positive direct heat from the powerful firepot by means of the large deflecting rings. It creates comfort where mostly desired.

Thousands of IlinoY Heaters are in use, giving efficient, dependable and lasting service. This new model is built to the same high standard of construction, the same heavy, corrugated firepot, the famous IlinoY Hot Blast, the heavy gauge steel drum, modernized, finished in either walnut enamel with blue steel drum, or plain black. Made in two sizes.

The IlinoY Hot Blast combines the most efficient and practical method of hot blast application. The Hot Blast rests on top and around the entire circumference of the firepot with slotted openings for discharging the heated air towards center of the firepot. No better method of obtaining perfect combustion has been devised. Air for hot blast enters thru louvers in the feed door and controlled by a slide damper. It is simple in construction, yet effective and positive in operation.



Direct damper in ash pit door. Hot Blast damper in feed door. Large check damper in main top. Expertly fitted doors. All combine to provide a positive fire control at all times. Grate shaker on right side of ash pit. Draw center roller shaking grate. Heavy corrugated firepot of full size dimensions. Extra large ash pit equipped with ash pan of corresponding capacity. Draft slides concealed by double louver. Drum is made of No. 16 gauge Oak Stove Body Steel, securely flanged to firepot, bolted to main front with reinforced cast strips extending full height of drum. This prevents drum from buckling.

	No. D17	No. D19
Height of Drum.....	21½	23½
Fire Pot.....	17	19
Extreme Height.....	50	53½
Leg Space.....	24x24	27x27
Feed Door.....	9¼x14½	10½x15¾
Shipping Weight.....	345	395



FIRESIDE *Monogram*

FOR SOFT COAL - WOOD
SPECIAL HARD COAL MODELS



No. 20D21 Soft Coal — No. 20D22 Hard Coal with Return Flue
No. 20D31 Soft Coal — No. 20D32 Hard Coal with Return Flue

Designed in the modern manner, finished in deep rich two-tone walnut enamel, producing a striking finish of unusual beauty and brilliance. The same heating unit, which has established the Fireside MONOGRAM as the finest, most efficient and lowest cost heating service ever known, featuring the two outstanding MONOGRAM developments, the Rainbow Hot Blast and Dubl-Way Heating System, which combined with MONOGRAM Aerated Firepot, large grate area, corresponding radiation surface and heavy all cast iron construction makes Fireside MONOGRAM an outstanding value. Large fuel opening for wood. Double feed door with mica windows. Direct draft slide operated by chain from top. Spring tension direct draft slide in ash door. Air tight fittings. Cast elbow with check slide. Ashpit opening on side.

Warm Floor by Positive Radiation

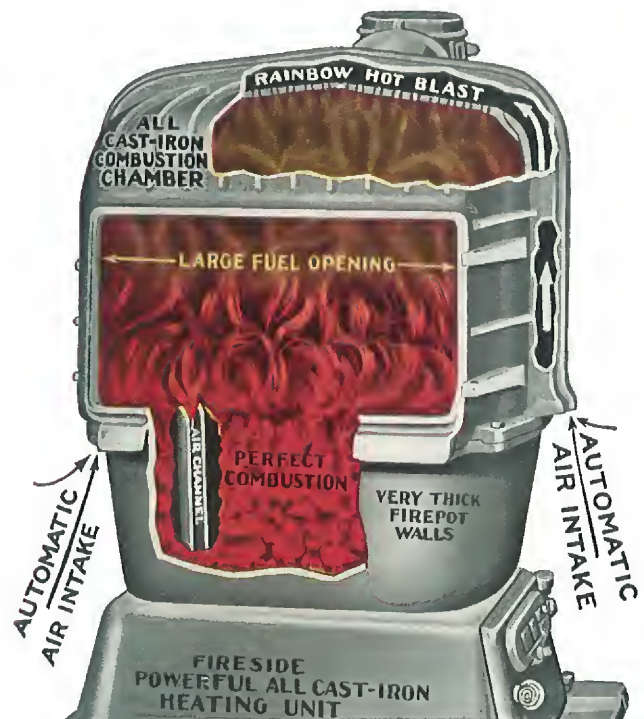
Much has been written about eliminating floor drafts and providing warmer floors, but no other feature proves so effective as the Dubl-Way Heating System. Louvers were stamped in the cabinet to break up the current of cold air returning to the heater over a wider path making it less noticeable. Fireside has louvers but louvers alone are not sufficiently effective to combat cold floors, so the Dubl-Way Heating System were developed by MONOGRAM to provide a direct radiation of heat through the perforated sections of the Dubl-Way Flue into the returning air currents, thus producing warmer floors in a more positive manner by radiation plus circulation.

Rainbow Hot Blast Most Important Improvement in Circulator Heater Performance

Air channel extends across entire combustion chamber with air intake at both ends and 31 holes on inside across top. Air enters channel at both ends and charges into combustion chamber from top resulting in—

1—Increased heating power. 2—Cleaner intense fire. 3—Greater fuel economy. 4—Stops rush of heat out the flue. 5—More complete combustion. 6—Unburned gases must pass under hot blast. 7—Super-heated air charged where gases are—in top of combustion chamber. 8—Powerful downward reflection forces more radiation towards floor. 9—Ashes cannot close off openings. 10—Built flush, no protruding parts to burn out.

	D21-D22	D31-D32
Size of Cabinet.....	20x27½	23x29½
Height of Cabinet.....	47	49½
Fuel Opening.....	9¼x16½	9¼x18
Firepot.....	20x13x8	22½x15½x9
Square Inch Grate Surface.....	145	192
Weight of Firepot.....	66	82
Pipe Collar.....	7	7
Height to Bottom of Pipe Collar.....	34¾	38½
Shipping Weight, Soft Coal Model.....	520	610
Shipping Weight, Hard Coal Model.....	570	660



MODERNISTIC *Monogram*



FOR SOFT COAL - WOOD
SPECIAL HARD COAL MODELS

No. 22E43—Soft Coal—Single Grate
No. 22E45—Soft Coal—Duplex Grates
No. 22E47—Soft Coal—Duplex Grates
No. 22E49—Soft Coal—Duplex Grates
No. 22E51—Soft Coal—Duplex Grates

No. 22E43-H—Hard Coal—Single Grate
No. 22E45-H—Hard Coal—Triangle Grates
No. 22E47-H—Hard Coal—Triangle Grates
No. 22E49-H—Hard Coal—Triangle Grates
No. 22E51-H—Hard Coal—Triangle Grates

No. 22E44—Hard Coal—Triangle Grates—Magazine
No. 22E46—Hard Coal—Triangle Grates—Magazine
No. 22E48—Hard Coal—Triangle Grates—Magazine

Beautifully designed, easy-to-clean surface, finished in rich, deep-tone enamel, that will retain its original luster indefinitely and fit into most any room arrangement. The New Modernistic will meet your customer's particular heating problem efficiently, dependably and economically.

The powerful heating unit is made entirely of cast iron, properly proportioned to expand and contract evenly. MONOGRAM castings are made from the best iron obtainable and are of uniform thickness, resulting in longer life, less replacement, less repair expense.

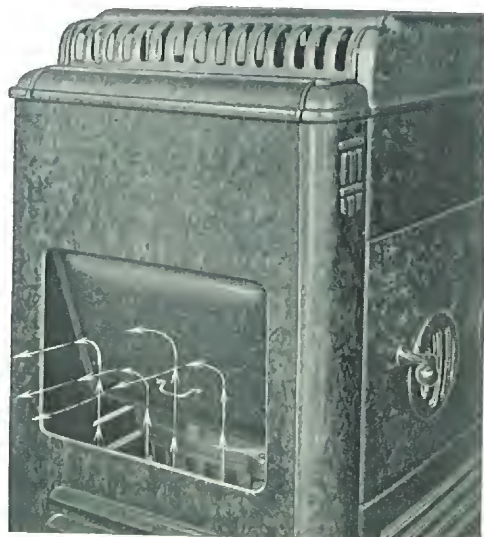
All joints are carefully made and cemented. Doors are perfectly fitted and equipped with heavy lever handles and latches. Ash pit door fitted paper tight. Cast iron elbow with check damper. Grates shake from side, eliminating dust. Duplex grates and Hot Blast Tube on all soft coal models.

All hard coal models have triangle grate bars. Three sizes may be had with magazine or self-feeder which extends close to double hinged lift top in cabinet, making refueling easy and prevents fuel falling on floor when replenishing fire.



Quick Circulation of Heat from Sides Produce More Warmth Around Heater

This MONOGRAM patented feature will provide you with more warmth around the heater. When you close the side panel all the heat goes out the top like an ordinary circulator, when you open the side panel, as shown at left, the heat enters the room through these openings. The result—warmer floors—better distribution of heat—more comfortable warmth where it is most needed.



	No. E43	No. E44-E45	No. E46-E47	No. E48-E49	No. E51
Size of Cabinet.....	41 1/2 x 22 x 16	42 1/2 x 24 x 18	45 1/2 x 26 1/2 x 18	47 x 29 x 18 1/2	48 x 30 3/4 x 20
Size of Firepot.....	13 3/4 x 9 1/2 x 6	16 x 10 1/2 x 7	17 1/2 x 11 1/4 x 8 1/4	19 1/2 x 12 1/4 x 9	21 1/2 x 12 1/4 x 9
Height of Heat Unit.....	33 3/4	36 1/4	40	41	42
Feed Door Opening.....	10 3/4 x 7	12 1/2 x 7	12 3/4 x 8	16 x 8 3/4	18 x 10
Ash Pan.....	11 1/2 x 9 1/2	11 1/2 x 9 1/2	13 x 11	14 1/2 x 12 1/2	18 x 13
Smoke Collar.....	6	6	6	6	7
Height to bottom of Smoke Collar.....	29	31 1/2	35 1/4	35 3/4	36 1/2
Shipping Weight.....	250	300	350	400	470



BRILLIANT *Monogram*

BASE BURNER CIRCULATOR
FOR HARD COAL AND COKE

Approved by Anthracite Industries, Inc.

No. 22B30—16 Inch Size—Full Enameled

No. 22B34—18 Inch Size—Full Enameled

Now your customers can enjoy all the comfort of the base burner—a steady, uniform heat day or night—with glowing warmth from the large mica front PLUS powerful circulation into adjoining rooms. Greater convenience too—beautifully modern, enameled, easy to clean design—a large self-feeder or magazine requiring attention only once or twice a day. A straight draft, ordinary heater is wasteful when burning hard coal or coke—the long flue travel of the down draft return flue used in the Brilliant MONOGRAM greatly increases the heat radiation surface, providing greater efficiency and economy of operation.

Attractive, modern design, with mica illuminated front. Smooth, easy to clean surface, finished in grained walnut enamel. Designed especially for Anthracite or coke, combining two proved and accepted principles of heating—the base burner and the circulator, both highly efficient in themselves but even more perfect—more powerful when synchronized in one unit as they are in the Brilliant MONOGRAM approved by the Anthracite Industries, Inc., as a most efficient means of heating with Anthracite.



All cast iron heating unit with back flue of heavy, enameled, rust proof steel. Cabinet front, top and base cast iron. Cabinet sides and back panel of heavy steel.

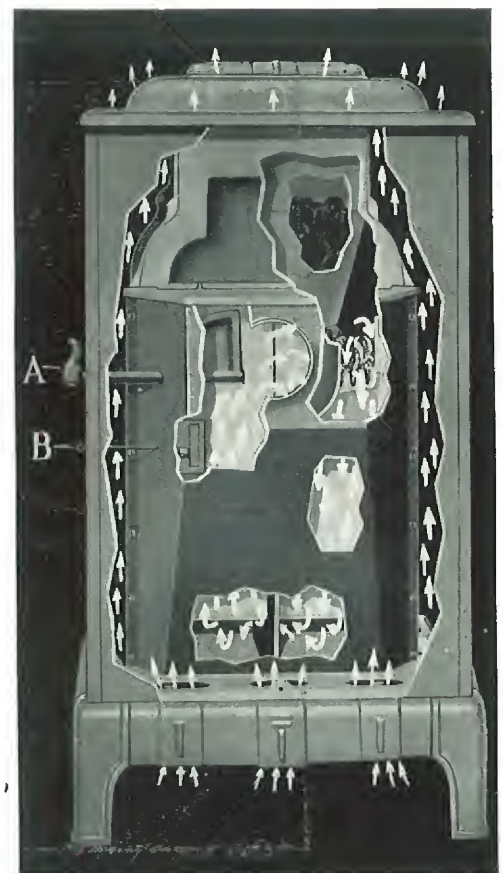
Heavy, revolving, straight wall, self-cleaning firepot. Ball bearing, round grate with single bar dump grate in center. Cast iron ashpit with large bailed ashpan. Ashpit door draft regulator has spring pressure knob. Two oval poker openings with air tight covers in lower mica door. Cast iron magazine with automatic top cover lift.

Outside cabinet forms large air circulating flues, which bring the cold air into contact with the large prime radiation surface of the high powered heating unit, pass it over enameled humidifier, continuously furnishing all parts of the home with purified, invigorating, moist warm air.

This special MONOGRAM Twin Flue construction is built back of heating unit and extends between main bottom and ashpit bottom. With direct damper closed as shown in sectional illustration, heat is compelled to travel down back flue and completely around the bottom and up back again before reaching exit in smoke pipe. This long heat travel of over 8 feet tremendously increases prime radiation surface and heating efficiency. Direct radiation of heat thru main bottom, near floor, makes it a most effective floor warmer.

Direct damper (a), check draft (b) and grate shaker opening conveniently arrange in right end panel of cabinet. Check damper in cast iron pipe collar.

	No. B30	No. B34
Size of Cabinet.....	50x25x22	50x26x24½
Firepot.....	16	18
Size of Pipe Collar.....	6	6
Shipping Weight.....	450	500



PRICE SHEET

39 A—September 1, 1939

QUINCY, ILLINOIS
EIGHT ALLOWED

G. COMPANY, QUINCY, ILLINOIS

10 days from date of shipment, with a cash discount of two per cent if paid in ten days of invoice. 2—No greater allowance shall be made for anticipated payments than at the past due accounts. 4—All Bills are payable in New York or Chicago par funds without no commercial rating, will please send references or remit with order. 6—In case the numbered in any way, or become financially involved, the account shall be due and subject to correction. 10—Deliveries are subject to the usual clause in re-acts of God, to id, War, Strikes, Public Enemy, etc., and our ability to obtain raw material. No order shipped at owner's risk released. We do not guarantee safe arrival of goods. No allow-

Pages 12-13

LOGIC MONOGRAM COMBINATION RANGE

TWO-FUEL COAL AND GAS OVEN

Robertshaw Oven Control for Gas

AGA Approved for Natural, Manufact'd and Propane Gas
Two 8-inch, Two 5-inch Coal Covers—Four Gas Burners

1D93-TX—Low Splasher—Minute Minder,
Condiments and Electric Light.

1D93-TX—High Shelf—Minute Minder.\$181.00

FOR PRICE SHEETS, BULLETINS
AND ANNOUNCEMENTS



MONOGRAM PRICE SHEET

Applying to Catalog No. 39 A—September 1, 1939

F. O. B. QUINCY, ILLINOIS
NO FREIGHT ALLOWED

THE QUINCY STOVE MFG. COMPANY, QUINCY, ILLINOIS

TERMS OF SALE: 1—General Terms on Stoves and Ranges, 30 days from date of shipment, with a cash discount of two per cent if paid in ten days from date of shipment. All Repair Accounts net cash on receipt of invoice. 2—No greater allowance shall be made for anticipated payments than at the rate of six per cent per annum. 3—Interest will be charged on all past due accounts. 4—All Bills are payable in New York or Chicago par funds without allowance for exchange. 5—Parties unknown to us, and having no commercial rating, will please send references or remit with order. 6—In case the purchaser shall sell out, assign his trade (or the same shall be encumbered in any way), or become financially involved, the account shall be due and payable forthwith. 7—Accounts not paid at maturity are subject to sight draft with exchange without notice. 8—All claims must be made within five days from receipt of goods. 9—Stenographic and clerical errors subject to correction. 10—Deliveries are subject to the usual clause in re-acts of God, to acts or demands of the United States Government upon us, Railroads, War, Strikes, Public Enemy, etc., and our ability to obtain raw material. No order is binding until accepted by us at Quincy, Illinois. 11—All goods shipped at owner's risk released. We do not guarantee safe arrival of goods. No allowance for breakage, exchange or express charges on remittances.

Pages 2-3

IMPERIAL MONOGRAM GAS RANGE

Closed Oven—Fully Insulated—Oven Control
For Natural, Manufactured or Propane Gas

1E35-ZTX—White Enamel.....	\$131.20
Light, Minute Minder and Condiments, extra.....	9.00
Pressure Regulator for City Gas, extra.....	4.00

Pages 4-5

REGAL MONOGRAM GAS RANGE

NOT IN PRODUCTION

Pages 10-11

LOGIC MONOGRAM COMBINATION RANGE

TWO-FUEL COAL AND GAS OVEN

Robertshaw Oven Control for Gas

AGA Approved for Natural, Manufact'd and Propane Gas
Four Coal Covers—Four Gas Burners

1B181-TX—Low Splasher—Minute Minder, Condiments and Electric Light.....	\$208.00
1B181-TX—High Shelf—Minute Minder, Condiments and Electric Light.....	214.00

Broiler in Top of Oven, with Enameled Broiler Pan, extra.....	6.00
Water Front, extra.....	8.00
Reservoir in Back of Range, with coil, extra.....	14.00
Folding Cooking Top Covers, extra.....	12.00
Less Electric Light, deduct.....	2.00
Pressure Regulator for City Gas, extra.....	4.00

Pages 12-13

LOGIC MONOGRAM COMBINATION RANGE

TWO-FUEL COAL AND GAS OVEN

Robertshaw Oven Control for Gas

AGA Approved for Natural, Manufact'd and Propane Gas
Two 8-inch, Two 5-inch Coal Covers—Four Gas Burners

1D93-TX—Low Splasher—Minute Minder, Condiments and Electric Light.....	\$181.00
1D93-TX—High Shelf—Minute Minder, Condiments and Electric Light.....	187.00

Broiler in Top of Oven with Enameled Broiler Pan, extra.....	6.00
Water Front, extra.....	8.00
Reservoir in Back of Range, with coil, extra.....	14.00
Folding Cooking Top Covers, extra.....	10.00
Less Electric Light, deduct.....	2.00
Pressure Regulator for City Gas, extra.....	4.00

Pages 18-19

OILANDGAS MONOGRAM COMBINATION RANGE

TWO-FUEL OILANDGAS OVEN

Robertshaw Oven Control for Gas

Approved by the Underwriters Laboratories, Inc.
For Kerosene or Water White Distillate
Manufactured, Natural or Propane Gas
Four Covers for Oil—Four Gas Burners

1D97-TX—Low Splasher—Minute Minder, Condiments and Electric Light.....	\$219.00
1D97-TX—High Shelf—Minute Minder, Condiments and Electric Light.....	225.00

Galvanized Water Coil, extra.....	4.00
Brass Water Coil, extra.....	6.00
Broiler in Top of Oven with Enameled Broiler Pan, extra.....	6.00
Reservoir in Back of Range, with coil, extra.....	14.00
A. P. Oven Control for Oil, extra.....	10.00
Oilifier (electric fuel pump) instead of Constant Level Valve and Tank, extra.....	18.00
Folding Cooking Top Covers, extra.....	12.00
Less Electric Light, deduct.....	2.00
Pressure Regulator for City Gas, extra.....	4.00

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Pages 20-21

OILANDGAS MONOGRAM COMBINATION RANGE

TWO-FUEL OILANDGAS OVEN

Robertshaw Oven Control for Gas

Approved by the Underwriters Laboratories, Inc.
For Kerosene or Water White Distillate
Manufactured, Natural or Propane Gas
Two Covers for Oil—Four Gas Burners

1D92-TX—Low Splasher—Minute Minder, Condiments and Electric Light.....	\$207.30
1D92-TX—High Shelf—Minute Minder, Condiments and Electric Light.....	213.30
Galvanized Water Coil, extra.....	4.00
Brass Water Coil, extra.....	6.00
Broiler in Top of Oven with Enameled Broiler Pan, extra.....	6.00
Reservoir in Back of Range, with coil, extra.....	14.00
A. P. Oven Control for Oil, extra.....	10.00
Oilifter (electric fuel pump) instead of Constant Level Valve and Tank, extra.....	18.00
Folding Cooking Top Covers, extra.....	10.00
Less Electric Light, deduct.....	2.00
Pressure Regulator for City Gas, extra.....	4.00

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OILANDGAS MONOGRAM COMBINATION RANGE

TWO-FUEL OILANDGAS OVEN

Robertshaw Oven Control for Gas

Approved by the Underwriters Laboratories, Inc.
For Kerosene or Water White Distillate
Manufactured, Natural or Propane Gas
Four Covers for Oil—Four Gas Burners

1B161-TX—Low Splasher—Minute Minder, Condiments and Electric Light.....	\$185.00
1B161-TX—High Shelf—Minute Minder, Condiments and Electric Light.....	191.00
Galvanized Water Coil, extra.....	4.00
Brass Water Coil, extra.....	6.00
Broiler in Top of Oven with Enameled Broiler Pan, extra.....	6.00
Reservoir in Back of Range, with coil, extra.....	14.00
A. P. Oven Control for oil, extra.....	10.00
Oilifter (electric fuel pump) instead of Constant Level Valve and Tank, extra.....	18.00
Folding Cooking Top Covers, extra.....	12.00
Less Electric Light, deduct.....	2.00
Pressure Regulator for City Gas, extra.....	4.00

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OILANDGAS MONOGRAM COMBINATION RANGE

TWO-FUEL OILANDGAS OVEN

Robertshaw Oven Control for Gas

Approved by the Underwriters Laboratories, Inc.
For Kerosene or Water White Distillate
Manufactured, Natural or Propane Gas
Two Covers for Oil—Four Gas Burners

1B163-TX—Low Splasher—Minute Minder, Condiments and Electric Light.....	\$175.00
1B163-TX—High Shelf—Minute Minder, Condiments and Electric Light.....	181.00
Galvanized Water Coil, extra.....	4.00
Brass Water Coil, extra.....	6.00
Broiler in Top of Oven with Enameled Broiler Pan, extra.....	6.00
Reservoir in Back of Range, with coil, extra.....	14.00
A. P. Oven Control for Oil, extra.....	10.00
Oilifter (electric fuel pump) instead of Constant Level Valve and Tank, extra.....	18.00
Folding Cooking Top Covers, extra.....	10.00
Less Electric Light, deduct.....	2.00
Pressure Regulator for City Gas, extra.....	4.00

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OILHEET MONOGRAM OIL BURNING RANGE

FOR KEROSENE OR WATER WHITE DISTILLATE

Approved by the Underwriters Laboratories, Inc.

Drop Oven Door

1A164—Low Splasher—Minute Minder, Condiments and Electric Light.....	\$141.90
1A164—High Shelf—Minute Minder, Condiments and Electric Light.....	147.90
Galvanized Water Coil, extra.....	4.00
Brass Water Coil, extra.....	6.00
Reservoir in Back of Range, with coil, extra.....	14.00
A. P. Oven Control for Oil, extra.....	10.00
Oilifter (electric fuel pump) instead of Constant Level Valve and Tank, extra.....	18.00
Less Electric Light, deduct.....	2.00
Less Minute Minder and Condiments, deduct.....	7.00
1C85—Low Splasher with Reservoir, Minute Minder, Condiments and Electric Light.....	\$176.50
1C85—High Shelf with Reservoir, Minute Mind- er, Condiments and Electric Light.....	182.50
1C85—Low Splasher with Circulating Compart- ment instead of Reservoir—Minute Minder, Condiments and Electric Light.....	171.50
1C85—High Shelf with Circulating Compartment instead of Reservoir—Minute Minder, Condi- ments and Electric Light.....	177.50
1C85—Low Splasher with Two Electric Hot Plates instead of Reservoir—Minute Minder, Condiments and Electric Light.....	196.50
1C85—High Shelf with Two Electric Hot Plates instead of Reservoir—Minute Minder, Condi- ments and Electric Light.....	202.50
Galvanized Water Coil, extra.....	4.00
Brass Water Coil, extra.....	6.00
A. P. Oven Control for oil, extra.....	10.00
Oilifter (electric fuel pump) instead of Constant Level Valve and Tank, extra.....	18.00
Less Electric Light, deduct.....	2.00
Less Minute Minder and Condiments, deduct.....	7.00

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CABINET MONOGRAM COAL RANGE

All Cast Iron with Dubl-Efficiency Flue System

1H69—Square and Low Splasher.....	\$ 81.00
1H69—Square and High Shelf.....	87.00
Water Front, extra.....	8.00
Reservoir in Back of Range, with coil, extra.....	14.00
Minute Minder and Condiments, extra.....	7.00
Electric Light, extra.....	2.00

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CENTURY MONOGRAM COAL RANGE

Enameled Steel and Cast Iron Construction

1A89—Low Splasher with Reservoir.....	\$139.00
1A89—High Shelf with Reservoir.....	145.00
1A89—Low Splasher with Circulating Com- partment instead of Reservoir.....	134.00
1A89—High Shelf with Circulating Com- partment instead of Reservoir.....	140.00
1A89—Low Splasher—Two Electric Hot Plates instead of Reservoir.....	159.00
1A89—High Shelf—Two Electric Hot Plates instead of Reservoir.....	165.00
Water Front, extra.....	8.00
Minute Minder and Condiments, extra.....	7.00
Electric Light, extra.....	2.00

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NEW STANDARD MONOGRAM COAL RANGE

All Cast Iron Construction

18x18 Oven

1E37—White—Square—Low Splasher.....	\$ 92.20
1E37—White—Square—High Shelf.....	98.20
1E75—White—Res.—Low Splasher.....	\$119.70
1E75—White—Res.—High Shelf.....	125.70

20x20 Oven

1E95—White—Res.—Low Splasher.....	\$138.50
1E95—White—Res.—High Shelf.....	144.50
Less Reservoir Boiler on No. 75 and No. 95	
Models, deduct.....	5.00
Water Front, extra.....	8.00
Electric Light on Low Splasher or High Shelf, extra.....	2.00
Minute Minder and Condiments, extra.....	7.00

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OILFIRE MONOGRAM OIL BURNING HEATER

With Monogram Patented Turbulent Flame Burner

H30— 8-inch Burner—Standard—Leg Base.....	\$ 79.00
H40—10-inch Burner—Standard—Leg Base.....	94.00
H50—13-inch Burner—Standard—Leg Base.....	108.00
Full Base on H Series, extra.....	4.00
G30— 8-inch Burner—DeLux—Full Base.....	\$ 94.00
G40—10-inch Burner—DeLux—Full Base.....	109.00
G50—13-inch Burner—DeLux—Full Base.....	123.00
Less Oil Tank, deduct.....	5.00
Oilifter (electric fuel pump) instead of Constant Level Valve and Tank, extra.....	18.00

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RADIANT OILFIRE MONOGRAM HEATER

With Monogram Patented Turbulent Flame Burner

D 8— 8-inch Burner—Radiant.....	\$ 59.00
D10—10-inch Burner—Radiant.....	73.00
Less Oil Tank, deduct.....	5.00
Oilifter (electric fuel pump) instead of Constant Level Valve and Tank, extra.....	18.00

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ILINOY HEATER

5C17—Plain Black Finish.....	\$ 62.30
22C17—Enamel Finish.....	78.70
5C19—Plain Black Finish.....	71.10
22C19—Enamel Finish.....	94.30

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FIRESIDE MONOGRAM CIRCULATOR

20D21—Soft Coal.....	\$114.70
20D31—Soft Coal.....	137.80
20D22—Hard Coal.....	126.20
20D32—Hard Coal.....	149.40

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MODERNISTIC MONOGRAM CIRCULATOR

Soft Coal Model with Hot Blast

22E43—With Single Bar Grate.....	\$ 53.90
22E45—With Duplex Grates.....	58.70
22E47—With Duplex Grates.....	66.60
22E49—With Duplex Grates.....	79.40
22E51—With Duplex Grates.....	88.40

Hard Coal—No Magazine or Hot Blast

22E43-H—With Single Bar Grate.....	\$ 53.90
22E45-H—With Triangle Grates.....	58.70
22E47-H—With Triangle Grates.....	66.60
22E49-H—With Triangle Grates.....	79.40
22E51-H—With Triangle Grates.....	88.40

Hard Coal Model with Magazine

22E44—With Triangle Grates.....	\$ 63.70
22E46—With Triangle Grates.....	71.60
22E48—With Triangle Grates.....	84.40

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BRILLIANT MONOGRAM BASE BURNER CIRCULATOR

22B30—Grained Walnut Enamel.....	\$104.00
22B34—Grained Walnut Enamel.....	130.00